TAYLOR & COLLEDGE

Vanilla Trats with Raspberries and Pistachios



Preparation: 40 mins
Total Time: 235 mins
Portions: 6 Portions

Ingredients

Crust

1 Egg
50 g Caster Sugar
1 tsp Lemon Peel
100 g Unsalted butter
200 g Plain Flour
1 tsp Baking Powder
1 tsp Taylor & Colledge Vanilla Bean Paste

Raspberry filling

250 g Raspberries
2 leaves Gelatine Leaf
1 tbsp Lemon Juice

Vanilla mousse

2 leaves Gelatine Leaf
30 g Caster Sugar
125 ml Milk
1 tbsp Taylor & Colledge Vanilla Bean Paste
2 Egg Yolks
125 ml Whipping Cream
2 Egg Whites

Topping

300 g Raspberries
40 g Pistachios salted, chopped

Preparation

1. Add all ingredients for the pastry into a food processor and blitz until combined. Wrap the pastry and chill for at least 30 minutes. Lightly grease 6 mini tart tins with butter.
2. On a clean, floured surface roll the pastry to approximately 3 mm thick. Cut out 6 rounds, slightly larger than your tart tins. Press the pastry into the tart tins and prick the bases of the with a fork. Chill for at least another hour.
3. Preheat oven to 180°C / 160°C / Gas Mark 4.
4. Line each tart case with baking paper and fill with baking beans or rice. Bake the tart cases for 15 minutes until golden brown. Cool completely, then carefully remove from the tins.
5. To make the raspberry filling, soak 2 gelatin sheets in a bowl with cold water for 10 minutes. Blend the raspberries in a mixer and strain through a sieve to remove the seeds.
6. In a small saucepan combine lemon juice and 3 tbsp of raspberry puree and bring to a simmer over medium heat. Remove from the heat.

7. Squeeze the water out of the gelatin sheets, add to the pan and stir until the gelatin has dissolved. Add the gelatine mixture to the raspberry puree and whisk thoroughly. Fill the tart shells with 2-3 tbsp of raspberry puree and chill.
8. To make the vanilla mousse, soak 2 gelatin sheets in a bowl with cold water for 10 minutes.
9. Combine milk, sugar and vanilla paste in a small saucepan. Heat until the sugar has dissolved. Set aside.
10. In a medium heat-proof bowl beat the egg yolks and place the bowl over a warm water bath. Slowly add the warm vanilla-milk. Stir constantly, 5-8 minutes, until mixture slightly thickens.
11. Squeeze the water out of the gelatin sheets, add to the vanilla-mixture and stir until the gelatin has dissolved. Place the bowl over an ice-cold water bath and whisk until the cream has cooled.
12. In two separate bowls, whisk the whipping cream until soft peaks form and the egg whites until stiff. Carefully fold the whipped cream and egg whites in the vanilla cream.
13. Fill the tart shells with 3 tbsp vanilla mousse on top of the raspberry filling and chill for 1-2 hours. Before serving, top with fresh raspberries and chopped pistachios.