

Passion Fruit & Raspberry Tartlets

Ingredients:

1 pkg Frozen mini tart shells or phyllo shells
¼ C White chocolate, melted

Custard:

4 oz Passion fruit juice or puree (optional other tropical fruit juices)
2 Egg yolks
4 oz Sugar

1 tsp Knox Powdered Gelatin
2 tsp Passion fruit juice or puree

½ C Whipping cream, whipped

1 pint Fresh raspberries

Procedure:

- 1) Heat pastry shells according to box directions. Let cool.
- 2) Melt white chocolate, fill bottoms of tartlet shells.
- 3) Make custard: Sprinkle powdered gelatin over 2nd set of passion fruit juice and allow to dissolve for 10 minutes. Mix yolks with sugar. Bring juice to boil then whisk hot mixture into egg mixture. Return to heat and cook until mixture returns to a boil. Remove from heat and add gelatin, whisk until smooth.
- 4) Whip whipping cream by hand until soft peaks form. When cool, fold in whipping cream into passion mixture. Refrigerate.
- 5) When puree is cooled, fill tartlet shells with pastry cream and top with a few raspberries.