

Strawberry and Biscotti Tartlets

Makes 12

- 150g almond biscotti
- 2 tablespoons caster sugar
- 100g butter, melted
- 125g cream cheese, softened (see Cook's tip below)
- 2 tablespoons store bought lemon butter
- 375g Victorian Strawberries, hulled
- 2 teaspoons pure icing sugar, sifted
- 3 teaspoons Grand Marnier or Cointreau

To make biscotti tartlets:

Place a piece of plastic cling wrap loosely over a 12 hole patty pan, extending the wrap about 5 cm over the sides. Place biscotti and caster sugar in a food processor. Process until finely ground. Add butter and process until combined. Press crumbs firmly to line holes of plastic wrap lined patty pan, starting with middle holes. Chill for 1 hour, or until firm.



To make filling:

Place cream cheese in a small bowl and beat until smooth, then beat in lemon. Puree 50g strawberries till smooth; combine with icing sugar and Grand Marnier or Cointreau. Slice each remaining strawberry in half (if large slice into quarters)

To assemble tartlets:

Remove biscotti cases from pan. Pile lemon filling into the centre of each tartlet. Cover filling with sliced strawberries, then brush with puree. Store tartlets in a covered container in the fridge.

Cook's tip: to soften cream cheese, roughly chop and place in a microwave proof bowl. Microwave on a medium heat for 30 seconds or until softened.

