# Coconut Pastry Tartlets with Grapes and Cream

czas przygotowania: **75 min**

poziom trudności: **średni**



Delicious homemade pastry tartlets with a delicate coconut flavour, filled with smooth, creamy custard and topped with fresh, juicy grapes. Finished with a light lemon jelly glaze, these elegant little treats combine buttery, crumbly pastry with refreshing fruity flavours. Perfect for family gatherings, afternoon tea and special occasions.

## Składniki

For the pastry:

- Plain flour – 200 g
- Desiccated coconut – 50 g
- Butter – 125 g
- Egg yolks – 4
- Sugar – 100 g

For the filling and topping:

- Gellwe Karpatka Cream Mix – 1 pack
- Gellwe Lemon Flavour Jelly – 1 pack
- Grapes – 1½ cups

## Sposób przygotowania