Fruit Tart with Karpatka Cream and Clear Jelly

czas przygotowania: **30 min**

poziom trudności: **średni**



A delicious shortcrust pastry tart filled with smooth, creamy Gellwe Karpatka Cream, fresh strawberries and blueberries, all topped with a delicate layer of clear jelly. Light, fruity and beautifully colourful, this elegant dessert is surprisingly easy to prepare and makes a perfect centrepiece for summer gatherings and special occasions.

Składniki

For the shortcrust pastry:

- Plain flour – 180 g
- Cold butter – 80 g
- Icing sugar – 20 g
- Egg yolks – 2

For the cream filling:

- Gellwe Karpatka Cream Mix – 1 pack
- Cold milk – 400 ml

For the fruit and jelly topping:

- Strawberries – as desired
- Blueberries – as desired
- Gellwe Clear Jelly – 1 sachet
- Hot water – 500 ml

Sposób przygotowania