Shortcrust Pastry Tartlets with Vanilla Custard and Cherries

czas przygotowania: **30 min**

poziom trudności: **średni**



Delicate, buttery shortcrust pastry tartlets filled with smooth vanilla custard and topped with juicy cherries in a glossy fruit glaze. These elegant little desserts combine crisp pastry, creamy vanilla sweetness and a refreshing fruity finish. Perfect for afternoon tea, parties or family celebrations.

Składniki

For the shortcrust pastry:

- Plain flour – 200 g
- Potato starch – 100 g
- Icing sugar – 70 g
- Butter – 200 g
- Sour cream – 1–2 tbsp

For the vanilla custard filling:

- Gellwe Słodki Kubek Vanilla Flavour Instant Pudding – 2 packs
- Hot water – 300 ml

For the glazed cherries:

- Pitted cherries – 300 g
- Gellwe Konfiturex 3:1 – 20 g
- Water – 100 ml
- Sugar – 150 g

Sposób przygotowania