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Strawberry yogurette tart

INGREDIENTS

Dough

- 200 g of flour
- 100 g margarine
- 50 g of sugar
- 1 tablespoon of cold water
- 1 lime

filling

- 300 g strawberries
- 75 g yogurette strawberry
- 100 g cream
- 75 g of yogurt
- 20 g powdered sugar
- 1/2 P vanilla sugar

4 sheets of gelatin

Decoration

100 g cream

100 g strawberries

INSTRUCTIONS

Wash the lime and rub the peel. Knead the lime zest with flour, margarine, sugar and water to a smooth dough and wrap in foil. Chill the dough for half an hour. Prepare a tart pan, line it with baking paper and grease the edge. Place the dough in the mold and pull up on the edge. Bake the tart base for about 20 minutes at 160 ° C and let it cool. Squeeze the lime. Wash the strawberries, clean them and puree them with icing sugar and the lime juice, then fold in the yoghurt. Cut the yogurette into small pieces as well. Whip the cream until stiff. Soak the gelatin. Squeeze out the soaked gelatin and heat. Add 1-2 tablespoons of strawberry puree and stir in quickly with a whisk, then add the rest of the mixture. Fold in the cream and spread everything on the tart. Chill for 2-3 hours until the strawberry mass is firm. To decorate, whip the cream until stiff and cut the strawberries into slices to decorate the tart.