



Currant-meringue tartlets with saffron-cream



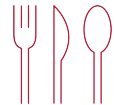
DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 30 MINUTES



SERVES: 8

Ingredients

Tartlets

500 g red currants
140 g sugar
100 g butter
300 g flour
2 tsp bicarbonate of soda
2 eggs
80 g icing sugar
200 ml whole milk
3 egg whites
¼ ground ginger

Saffron cream

1 portion saffron threads (1 gr)
200 g cold cream
1 packet bourbon-vanilla sugar
Soft butter and flour for the tartlet forms

Method

Preheat the oven to 160°C CircoTherm®.

Wash the berries and place approximately 30 currants aside.

Mix the other currants with 40 g sugar.

Melt the butter and allow cooling down.

Mix eggs with icing sugar, milk and butter.

Mix the flour with bicarbonate of soda and quickly sieve into the dough.

Add sugared currants and whisk gently. Brush tartlet-forms with soft butter and add a layer of flour. Pour dough into the forms and bake for 20 minutes on shelf position 3.

Meanwhile whisk egg whites and 100 g sugar with ground ginger until stiff peaks form.

Cover baked tartlets with whisked egg whites and bake for another 10 minutes until the meringue layer is slightly golden.

Remove from the oven and let the tartlets cool down. Remove them from the form and allow to completely cool down on a cake rack.

Just before serving: mix saffron threads with 1 tbsp hot water in a cup until it is dissolved.

Meanwhile whisk refrigerated cream until thickened. Add saffron and mix gently until combined. Garnish tartlets with saffron-cream and decorate with currants.

Notes

Substitute ½ of the flour with ground almonds to give the tartlets a delicate nutty flavour.

We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.