

## Poppin' Pastry Berry Tarts

Yields: 4 mini tarts

Prep time: 10 mins

Cook time: 25 min

### INGREDIENTS:

- 2 sheets of puff pastry dough
- 6 cups of fresh blueberries and raspberries (mixed)
- 1 cup of sugar
- 4 teaspoons of cornstarch
- 2 teaspoon of flour
- 2 teaspoon of salt
- Grated lemon zest from 1 lemon
- 2 tablespoons of water

### TOOLS:

- Chantal 5 inch Classic Individual Pie Dish (Set of 4)
- Large mixing bowl





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### PROCESS:

1. Thaw puff pastry dough sheets at room temperature for about 30 minutes.
2. On a flat surface, gently press the top of the pie dish onto the dough as to get a guide to cut around. Then, using a knife, cut the dough into 4 circles. (2 circle cut-outs per sheet.)
3. Line the inside of the pie dishes with the dough (1 per dish.) Also, pre-heat oven to 400 °F.
4. In a large mixing bowl, stir together berries, cornstarch, sugar, flour, salt, water, and lemon zest.
5. Fill the [Chantal 5 inch Classic Individual Pie Dishes](#) with the berry mixture. Be sure to use all of it. The filling should be all the way to the top of the pastry edges.
6. Place the tarts in the oven at 400°F for 25 minutes.
7. Remove from oven and allow to cool for 15 minutes.
8. Top with whip cream and indulge!