

Champagne Etienne Lefevre

Raspberry Tartlet with Roses

For 6 people

Difficulty level : easy

Preparation time: 20 min

Cooking time: 30 min

Repose time: 5h (for petals)

Ingredients :

- 2 rich shortcrust pastry rolls
- 400 g of raspberries.
- 20 rose petals
- 25 g of caster sugar
- 1 egg white

PREPARATION :

- First, prepare **the rose petals** preceding day or the morning for the evening.
- In a soup plate, put on **egg white** and in an other soup plate put **sugar**.
- Successively, put each petal in egg white then in sugar. Let to rest on a grill, in a dry and warm place, during a few hours.
- Secondly, preheat the oven at 180° (th.6).
- Roll out finely **the pastry** on a surface clean and dry. Cut up 6 circles and prick them with a fork. Put the tarts in the flan case which are buttered. Put on the fridge during 30 min.
- Cook the empty tartlets , in the oven for 20 min. Let to cool them before to garnish.
- Finally, distribute **the raspberries** in the tarts fund, sprinkle of **caster sugar** and add a few **crystallized rose petals**.

