



FRUITY SIROCCO EASTER TARTLETS:

Makes 8 (each tartlet is about 7 cm in diameter)

INGREDIENTS:

125 g	flour
1 pinch of	salt
1 tbsp	sugar
70 g	butter
1	egg
1	organic orange
1	organic lemon
2 dl	milk
1 dl	cream
1 packet	vanilla sugar
50 g	semolina
2	egg whites
1 pinch of	salt
2	egg yolks
80 g	sugar
30 g	dried or candied fruit (i.e. use cranberries or berries for our "Red Kiss" tea; apple or lemon for "Lemon Dream"; pineapple or ginger for "Piña Moringa"; apricot or orange for "Rooibos Tangerine")
a little	powdered sugar for dusting

PREPARATION:

Shortcrust pastry: Mix the flour, salt, and sugar in a bowl. Cut the butter into pieces, add to the bowl, and use your hands to work into a crumbly mixture. Beat the egg well and add half of it to the mixture, quickly combining it to form a soft dough, but do not knead. Press the dough flat in the bowl, cover and refrigerate for about 30 min. Set the leftover half of the egg aside. (If you're in a hurry, use store-bought shortcrust pastry instead of homemade.)

Semolina: Finely zest half of the orange and half of the lemon. Place the zest in a saucepan together with the milk, cream, and vanilla sugar, then bring to a boil. Add the semolina, reduce the heat, and simmer for about 3 min., stirring continuously. Turn off the heat and let the semolina stand for about 15 min., stirring occasionally. Then, let the mixture cool.



Filling: Beat the egg whites together with the salt until stiff. Place the leftover half of the egg from the shortcrust pastry in a bowl. Add the egg yolks and sugar and then beat with the whisk attachment on a mixer until the mixture is fluffy and lighter in color. Blend the semolina mixture into the egg yolk mixture until no lumps are visible. Then, carefully fold the egg whites into the mixture. Coarsely chop the dried fruit and mix into the filling.

Tartlets: Roll out the dough to a thickness of about 3 mm. Butter 8 tartlet molds and line with the dough. Prick the bottom all over with a fork. Then, spread the filling inside.

Baking: Preheat oven to 180° C (top and bottom heat). Bake for about 40 min. in the lower half of the oven. Remove the tartlets, let cool briefly, remove from the molds, and let cool on a wire rack. Dust the tartlets with powdered sugar.

Exclusive Sirocco tip:

Thanks to their full-bodied, distinctive character, our Black Vanilla and Amaretto Oolong teas are ideal as a basic ingredient for flavored Sirocco Easter tartlets. To get that special flavor, heat the milk and cream mixture, add a Black Vanilla or Amaretto Oolong tea sachet and let steep for around 10 min. Finally, remove the sachet, squeeze it out gently, and bring the milk and cream mixture to a boil again. Then, continue according to the recipe.

Total preparation time: 2 hrs. 20 min. / Preparation: 40 min. / Refrigeration and cooling: 1 hr. / Baking: 40 min.

Enjoy the experience!