



# Serrano Honey Blueberry Tartlets

With Lemon Custard

Camine Pappas | Serves 6 | January 2022

*Unceremoniously delicious and so easy. The spicy bite of the hot serrano honey makes an interesting compliment to the sweetness of the blueberry mixture. An elegant and elevated fruit dessert for your next soir ee!*

## INGREDIENTS:

### Blueberry mixture:

1 pint blueberries, washed, stems removed  
3 T **Olive This!** Serrano Honey Special Vinegar  
2 T brandy  
1 teaspoon vanilla extract  
¼ C granulated sugar

### Puff Pastry:

Two thirds of 1 whole sheet of puff pastry  
(Pepperidge Farm brand)

### Lemon Custard:

7 ounces Greek yogurt  
3 T lemon curd  
2 T granulated sugar

Serve with a drizzle of your favorite chocolate sauce or fudge sauce. Can also sprinkle with confectioner's sugar.

Mint and a dallop of fresh whipped cream to garnish.



## METHOD:

Combine blueberries, honey, brandy, sugar, and vanilla in a small saucepan. Bring to boil, then reduce heat so it's still bubbling but not too violently. Let cook, stirring often, for about 8-9 minutes. Remove from heat, place in a heat-safe glass dish and set aside. Let cool before serving. It will thicken slightly.

In another bowl, combine the yogurt, lemon curd, and sugar. Mix well with a whisk, and cover and refrigerate for at least an hour for all the sugar granules to completely dissolve.

Using a rolling pin, roll out the thawed pastry square to about 11" by 11". Then cut into 6 squares. Roll out each square to about twice the size or about 5" by 5". Make sure the pastry is nice and thin. Place each of the square inside the opening of a regular sized muffin tin that has been slightly buttered inside. Tuck the dough in carefully and flute the edges a bit so it looks like a flower. Place in freezer for about 4 minutes to completely chill the

dough right before you pop it in the hot oven. It will help them puff better! Bake in a pre-heated 400° F oven for about 15 minutes or until very brown. Remove them from oven and immediately create a more pronounced indent in the center by using the butt of the handle of an ice cream scoop. (It was just the right size!) Don't push too hard, just create a well for placing the lemon custard and the blueberry mixture as the puff may have obliterated any indentation! Let cool for about 3 minutes. Then remove and place on a wire rack. Set aside until ready to assemble.

To plate, put about 3 T custard down first smearing it out. Place the puff pastry cup on the smear to secure it. Put another 2-3 T of custard in the cup. Then ladle the blueberry mixture on top and cascading down. Divide evenly among the 6 cups. Garnish as you wish.



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