



THE BLUSHING TARTLETTE

Petal-Dusted Mini Strawberry Cream Tart

Source: The Gilded Table – April Edition

Yield: 6 mini tarts | Prep Time: 20 min | Chill: 1 hour

Recipe Description

Blushing with fresh strawberry purée and a hint of rosewater, these delicate cream tarts are nestled in buttery shells and dusted with edible petals. A romantic spring indulgence—floral, fruity, and softly sweet. Part of The Gilded Table: April Edition from Life in Bianca's Kitchen.

Ingredients

- For the Tart Shells:
 - 1¼ cups all-purpose flour
 - ¼ cup powdered sugar
 - ½ cup unsalted butter, cold and cubed
 - 1–2 tbsp ice water
- For the Strawberry Cream Filling:
 - ½ cup heavy cream
 - ½ cup mascarpone cheese
 - ¼ cup strawberry purée
 - 1–2 tbsp powdered sugar (to taste)
 - ½ tsp rosewater (optional)

Directions

1. Preheat oven to 350°F (175°C).
2. Combine flour and sugar, then cut in butter until crumbly. Add ice water to form dough.
3. Press into mini tart pans. Bake for 10–12 minutes or until lightly golden. Cool completely.
4. Whip cream and mascarpone until soft peaks form. Fold in purée, sugar, and rosewater.
5. Fill tart shells and chill for 1 hour. Garnish with edible petals before serving.

Notes

Top with fresh strawberries, petals, or gold leaf for an extra blush of elegance.



Inveniam viam aut faciam.

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