



RECIPE | MELONS

FRESH FRUIT TARTS



105 min
PREP.



24



medium

115 min

10 min
COOKING



INGREDIENTS

- 1 Pure Flavor® Oronai™ Sweet Charentais Melon
- 12 oz Pure Flavor® Sweet Blooms® Strawberries, sliced for garnish
- 24 mini tart shells, baked to package instructions
- 1 orange, zested
- 1 egg
- ¾ cup whipping cream, divided
- ½ cup milk
- ½ cup sugar
- 2 tsp cornstarch
- 1 tsp all-purpose flour
- Fresh mint, for garnish



DIRECTIONS

- 1 Halve melon and scoop out the seeds. Using a spoon or melon baller scoop half into melon balls and thinly slice the remaining melon for garnish. Set aside.
- 2 In a small pot off the heat, whisk together the sugar, cornstarch, and flour. Add the egg, milk, orange zest, and ¼ cup of cream and stir to combine.
- 3 Bring mixture to a boil over medium heat, stirring constantly until the mixture thickens.
- 4 Remove from the heat. Pour into a bowl and cover with plastic wrap directly on the pastry cream. Let cool and refrigerate for 1 hour 30 minutes or until the cream is completely chilled.
- 5 In a bowl, whip the remaining cream with an electric mixer until firm peaks form. Using a spatula, fold the whipped cream into the pastry cream.
- 6 Pipe the pastry cream into the cooled tart shells. To finish, roll melon slices into rosettes or top with melon balls and sliced berries. Garnish with fresh mint and serve.

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