



RECIPE | BERRIES

SWEET BLOOMS[®] ALMOND TARTS



PURE-FLAVOR.COM

SWEET BLOOMS® ALMOND TARTS

INGREDIENTS

- 12 oz** Pure Flavor® Sweet Blooms® Strawberries, chopped & divided
- 12** tart shells
- 4** egg whites
- 1 cup** almonds, ground
- ⅓ cup** sugar, divided
- 2 tbsp** hot water
- 2 tbsp** honey
- Almonds, chopped for garnish



DIRECTIONS

- 1 Preheat the oven to 375°F.
- 2 Whip egg whites until medium peaks form, gradually streaming in 2 tablespoons of sugar.
- 3 In a medium bowl, stir together the remaining sugar and ground almonds.
- 4 Gently fold the egg whites together with the sugar and almond mixture.
- 5 In a small pot, combine hot water, honey and ¼ cup of strawberries over low heat. Simmer for 30 minutes until reduced.
- 6 Fill tart shells with egg mixture and top with remaining strawberries.
- 7 Bake for 5 minutes, then reduce heat to 350°F and bake for another 20 minutes.
- 8 Remove from oven, top with berry reduction, and garnish with remaining almonds.

Pro Tip: Refrigerate for 30 minutes after topping to allow the mixture to set.



1 hr 5 min

10 min | **55 min**
PREP. | COOKING



12



easy