

Sweet Pastry

1 TBS cinnamon
1 TBS Brown sugar
200gr flour
100gr butter
2 TBS cold water

Mix all ingredients together and roll pastry.
Place in a muffin tray and blind bake until golden brown for approximately 30 mins

Raspberry Filling

1 Punnet raspberries
½ cup water
¼ Cup brown sugar
1 TBS Maizena
¼ Cream

Reduce water, raspberries and brown sugar for 10 minutes
Mix in 1 TBS Maizena and gradually add water until the mixture is thick
Add cream to the mixture and then add to the cinnamon tartlet cases

Blueberry Filling

1 punnet blueberries
¼ Brown sugar
Splash of KWV 5 year old brandy
½ Cup Water
1 TBS Maizena

Reduce water, sugar, blueberries and brown sugar and flambe with KWV - add ½ cup water and reduce for 30mins
1 TBS Maizena, add a little water then add to blueberry mixture till thick.
Top into tartlet cases
Chill for 30 minutes before serving

