NAZARETH CHEESE TARTLETS



Instructions:
Roll out the puff pastry and punch out 9 cm circles and press these into a silicone muffin tin and let sit for half an hour.

Mix the Nazareth cheese with the ricotta, eggs, lime zest, sugar, marsala and the raisins.

Fill the pastry until the rim and bake in a pre-heated oven at 180°C for 30 minutes until the pastry is nice and brown and crispy.

Let the tartlets cool down and then remove them from the tin.

Serve luke-warm and finish with some fruit or some icing sugar.

Serves:
6 people
Recipe type:
Dessert
Allergens information:
Gluten
Difficulty:
2.5