

Monika Nagl's recipe: Valentine's Day tartlets with mascarpone



> 30 min.



Elaborate



Vegetarian



Zubereitung

1. Roll out a roll of puff pastry and cut lengthways into approx. 18 thin strips, then roll up each strip slightly and braid 3 strips at a time into a plait. Wrap the plait around a glass (approx. 5.5 cm in diameter), cut and press firmly. Then remove the glass. There will always be 2 curls from one plait. Place the braided curls on a baking tray lined with baking paper.
2. Cut out approx. 6.5 cm circles from the second roll of puff pastry using a glass. Then separate an egg and brush the edges of one side of the puff pastry circles with egg white. Place the circles in the prepared, braided circles and press down firmly. Prick the base a few times with a fork and brush the tartlets with the egg yolk. Bake in a preheated oven at 220 °C for 10 minutes until golden brown. Flatten the base of the still-warm tartelettes with the smaller glass and leave to cool.
3. For the filling, mix the **mascarpone**, cream and cream cheese and spoon into the tartelettes.
4. Finally, decorate with blueberries and sugar hearts and dust with a little icing sugar.

Zutaten



For the tartlets:

- 2 rolls of puff pastry
- 1 egg

For the filling:

- 1/2 packet of cheese cream
- 125 g **GOLDSTEIG mascarpone**
- 75 g cream

For the decoration:

- 100 g blueberries
- Sugar hearts
- Icing sugar