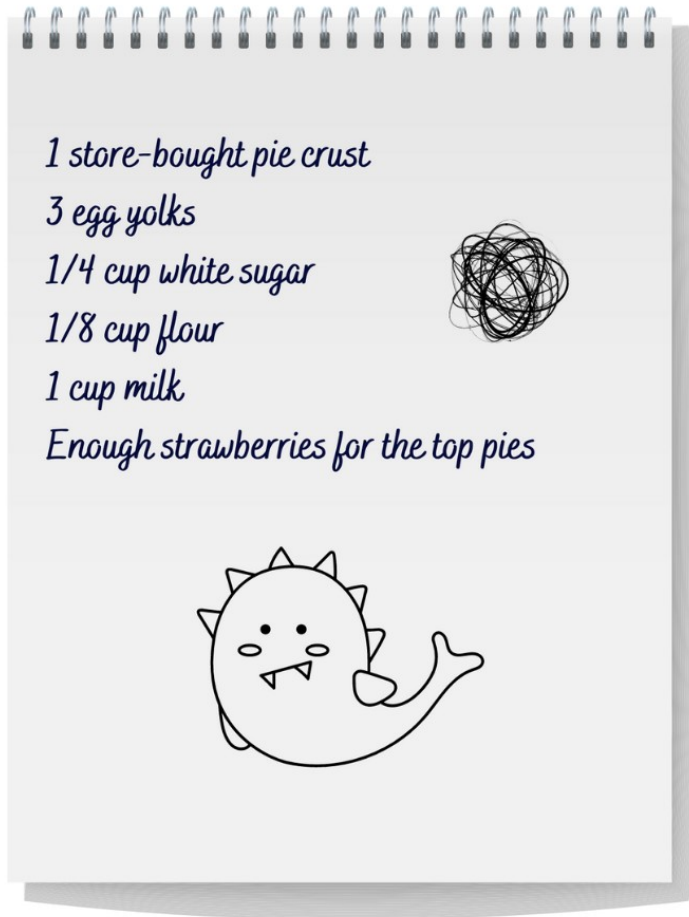


Strawberry Tartlets



1 Wash and flour a work surface. Roll out the dough (1 mm thick) with a rolling pin. Use a small dessert bowl as a cookie cutter and place the circles of dough in cupcake pans. Bake at 350° F for about 15 minutes (or until the pastry has a nice golden color). Using a toothpick, prick the empty shell bottoms during baking. Allow empty tarts to cool.

- 2** Put the egg yolks and sugar in a large bowl and whisk until the mixture turns pale. Add the flour and stir until evenly mixed.
- 3** Bring the milk to a boil in a pot. Gently pour the milk into the egg yolk mixture while stirring constantly.
- 4** Pour the whole mixture back into the saucepan and heat over low heat until the mixture thickens. Pour into a container and refrigerate.
- 5** Before serving, spoon egg mixture into each crust and top with sliced strawberries. Serve immediately.

