

OAT TARTALETS WITH CREAM CHEESE AND STRAWBERRIES

Cookie recipe in a little different way. This idea has been in my head for a long time and when I discovered beautiful strawberries in the store, I couldn't resist. For this recipe, I used the dough for my favorite oatmeal cookies and created a bit of (not only) a breakfast version.

The result is crispy tartlets. I supplemented them with cottage cheese cream sweetened with honey. Instead of honey, you can use maple syrup or powdered sugar. So far I've only tried strawberry tartlets, but I think they're a great breakfast option at any time of the year and I'm looking forward to using fresh fruit from the garden.

INGREDIENTS

TARTLETS

(make 6 – 8 tartlets based on the diameter)

200 g of finely ground oatmeal
300 g plain flour
120 g finely ground cane sugar
200 g butter at room temperature
1 tablespoon of cold water
pinch of salt
1/2 teaspoon of baking powder
2 eggs

CREAM CHEESE CREAM

250 g whipped quark cheese
150 g Greek or cream yogurt
2 tablespoons liquid honey or maple syrup
1 teaspoon of vanilla paste

STRAWBERRIES WITH BUTTER

200 g strawberries
1 tablespoons butter

100 g fresh strawberries

INSTRUCTIONS

TARTALETS

1. First, we bake the tartlets.
2. Preheat the oven to 180 °C. Prepare 2 baking sheets and line them with baking paper..
3. Mix the finely ground flakes with flour, sugar, salt and baking powder.
4. Add butter and eggs. Mix until a compact mass is formed. If the ingredients do not want to combine, add a spoonful of cold water.
5. Make a roll from the dough and cut pieces of the same size. Knead the balls, press them into tartlet molds, smooth the bottom and squeeze the edges firmly. If the molds are non-stick, just brush them with butter. Otherwise, brush with butter and sprinkle with flour. I also recommend using molds with a removable bottom.
6. Bake for 15-20 minutes until the edges start to turn golden.
7. Let it cool a little, turn it out and let it cool completely.

CREAM

1. For the cream, whip the quark cheese with Greek yogurt, honey and vanilla paste.
2. This is a cream for immediate use, so I recommend storing it in the fridge for 1 day, unless you use it all in the tartlets.

STRAWBERRIES WITH BUTTER

1. Wash the strawberries, cut them into pieces.
2. Melt the butter in a saucepan, add the strawberries and cook a little, just so that the strawberries release some juice.
3. Remove.

Chop the rest of the strawberries.

COMPLETION

1. Fill the tartlets with cheese cream.
2. Top with strawberries with butter and with fresh strawberries.

