



20 Minutes



10-12 Minutes



Easy



Makes 12



## WHIPPED WHITE CHOCOLATE & STRAWBERRY TARTLETS

### Ingredients

- 12 Rich's® mini tart bases
- 250ml Versatie®
- 250g white chocolate
- 50g melted white chocolate
- Strawberries



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### Method

1. Preheat the oven to 180°C.
2. Bake the tart bases for 10-12 minutes until golden brown.
3. Allow the bases to cool.
4. Thinly coat the tart bases with 50g of melted white chocolate.

#### For the Whipped Ganache Filling

1. Heat Versatie® over a double-boiler, slowly add the white chocolate, stirring continuously until just combined and smooth.
2. Refrigerate until set.
3. Whip the ganache until it forms a stiff peak.

#### Assembly

1. Pipe the whipped ganache into a tart shell.
2. Garnish with chopped strawberries and whipped Versatie.