



# Mini tart moulds

**en** Product information and recipe

Made exclusively for:

Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany

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**Product number: 728 679**

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## Dear Customer

The silicone mini tart moulds are non-stick and extremely flexible. This makes it especially easy to remove the finished cakes - it is generally not necessary to grease the moulds.

The silicone mini tart moulds are food-safe, resistant to heat and cold and leak-proof. They also retain their shape, can be used without a baking tray and are dishwasher-safe.

Bon appétit!

**Your Tchibo Team**

## Important information

- The baking moulds are suitable for temperatures from -20 °C to +200 °C.
- The baking moulds are suitable for use in the oven or the freezer.  
Only use them for their intended purpose!  
Also refer to the manufacturer's instructions for your oven.
- The baking moulds become very hot when used in the oven! There is a risk of burns. Only touch the hot baking moulds with oven gloves or similar protection.
- Do not cut any food in the moulds or use any sharp objects in them.  
Doing so could damage the baking moulds.
- Do not place the moulds over open flames, on hobs or on the base of the oven.
- These baking moulds are also dishwasher-safe. However, do not place them directly over the heating elements.
- In the course of time, grease may discolour the surface of the baking moulds. This is neither harmful to your health nor does it impair the quality or function of the baking moulds.
- Thanks to the material from which they are made, the moulds can reduce baking times by up to 20%. Be sure to also follow the manufacturer's instructions for your oven regarding temperature and baking time.

## Prior to first use

- Clean the moulds with hot water and a little washing-up liquid. Do not use caustic cleaning products or pointed objects.
  - After cleaning, use a brush to grease the inside of the moulds with a neutral cooking oil.
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## Use

- Always rinse the moulds with cold water before filling them.
- Greasing the moulds is only necessary ...
  - ... before using for the first time,
  - ... after cleaning in the dishwasher,
  - ... when working with fat-free mixtures (e.g. sponge mixture) or very dense batters.
- Remove the rack from the oven and place the moulds onto it before filling them. This makes it easier to move them.
- Before removing the finished cakes from the moulds, let them cool for approx. 5 minutes on the rack.

During this time, the baked batter stabilises and a layer of air forms between the cakes and the moulds.
- If possible, clean the moulds immediately after use while the leftover batter is still easy to remove.

# Shortcrust tartlets with a cream filling and berries

## For 6 mini tart moulds

### Ingredients for the shortcrust pastry:

200 g plain flour (type 405)

100 g margarine or soft butter

40 g sugar

1 tsp vanilla sugar

1 egg (size M)

1 pinch of salt

### Ingredients for the cream filling:

500 ml milk

1 packet vanilla pudding powder for cooking

3 tbsp sugar

1 organic lemon (juice + 2 tsp grated zest)

### For decoration:

250 g fresh berries (e.g. strawberries, blueberries, redcurrants, raspberries)

### Preparation

1. Preheat the oven to 180 °C (top/bottom heat setting).
2. Quickly knead all the ingredients for the shortcrust pastry into a smooth dough. Cover and chill the dough in the refrigerator for 1 hour.
3. Roll out the shortcrust pastry on a floured surface. Using one of the mini tart moulds as a guide, cut out six circles and place them in the moulds.

Prick the pastry several times with a fork and bake for about 20 minutes. Then allow the baked tartlets to cool completely.

4. For the cream filling, measure out 50 ml of milk and mix it with the pudding powder until smooth. Bring the remaining milk to the boil. Stir in the pudding powder and briefly bring to the boil again. Then leave the pudding to cool completely.
5. Add the sugar, lemon juice and lemon zest to the cooled pudding and stir well.
6. Spoon the lemon and vanilla cream onto the cooled tartlets. Decorate with berries as desired and serve.