Provided by: Gourmet Senses –http://gourmetsenses.com/blog/

Strawberry Cream Tartlettes

Serves 2

1/2 cup strawberries, hulled and diced
1 whole strawberry, for garnish
6 blackberries, for garnish
3 Tbsp sugar
4 oz graham crackers
1 Tbsp brown sugar
1/2 stick unsalted butter, melted
1 bar (8 oz.) cream cheese, room temperature
2 Tbsp sour cream
1/4 cup bittersweet chocolate chips

Tool: 1x4 non-stick tartlet pan with removable bottoms

1. Mix the diced strawberries with 2 Tbsp sugar in a small bowl.
2. Let the strawberries macerate at room temperature for an hour.
3. Preheat the oven to 350°F.
4. In a food processor, blend the graham crackers with brown sugar until coarse crumbs form.
5. Add the melted butter to the crumbs and process until the crumbs come together.
6. Press the crumbs into the tartlet pan.
7. Bake for 10 minutes until the tartlet shells turn golden brown.
8. Add the chocolate chips on the tartlets after removing them from the oven.
9. Cool the tartlet shells completely.
10. Using a mixer (or a hand mixer), whip the cream cheese and sour cream until fluffy. Add 1 Tbsp sugar and whip some more.
11. Drain and preserve the strawberry liquid. Gently fold in the strained strawberries to the cream mixture.
12. Spoon the filling over the tartlets.
13. Garnish the tartlets with a halved strawberry and some blackberries.
14. Drizzle the strawberry juice on top and serve.
15. Tarts can be prepared ahead of time, covered, and refrigerated.