Strawberry Pistachio Cream Tart

Description

Simple yet elegant strawberry tart with honey pistachio cream

Summary

Yield: 9
Prep Time: 30 minutes
Category: Desserts
Cuisine: American

Strawberry Pistachio Cream Tar

Tags: Strawberries
Pistachios

Ingredients

- 1 frozen puff pastry sheet, thawed
- 8 ozs cream cheese softened
- 1/3 cup ground pistachios
- 1/4 cup honey
- 1 cup heavy whipped cream
- 1/4 cup powdered sugar
- 1 pt strawberries, stems removed and cut in half vertically
- 1 cup chopped pistachios

Instructions

1. Pre-heat the oven to 400°F.

2. Unfold and roll the pastry sheet on a lightly floured surface into a 12-inch square. Place the pastry sheet onto a baking sheet lined with parchment paper.

3. Bake for 15-18 minutes or until the pastry is golden brown. Allow the pastry to cool on the baking sheet.

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4. While the puff pastry is baking, prepare the two different creams.

5. Using an electric mixer, whip the cream cheese, pistachios, and honey until well combined. Set aside.

6. In a different bowl, whip the heavy cream and sugar with an electric beater until firm peaks form.

7. Evenly spread the pistachio cream layer over the pastry followed by a layer of the whipped cream.

8. Arrange the cut strawberries with the tips pointing up in layers of circles, starting with the outer one, making your way in.

9. Sprinkle the tart with the shopped pistachios.

10. Serve immediately.