



Rich and buttery on the inside and flaky on the outside, these almond tarts are an interesting twist on frangipane. Frangipane is a classic French cream filling often used in pies, tarts and flans. This version is a little lighter with a mousse-like consistency.

Almond Cream Tarts

Ingredients

1 egg, room temperature
1 1/4 cup almond flour
1/4 cup sugar
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1/2 cup 35% cream, whipped
6 sheets phyllo pastry
1/4 cup butter, melted
Confectioners sugar (for dusting)
Cinnamon (for dusting)

Instructions

To make the almond cream, pulse the almond flour and sugar in a food processor until fine. Whisk the eggs with the salt and vanilla and add the almond mixture to the eggs. In a mixing bowl, beat the whipping cream until firm. Fold in the almond-egg mixture into the whipping cream. Cover with the plastic wrap resting right on the cream and store in the refrigerator for at least 4 hours.

Make sure you have a large surface to work on when preparing the phyllo. Wet a thin dish towel and squeeze out the liquid so it is just damp. Cover the phyllo sheets with the damp towel to keep them from drying out. Take one sheet of phyllo pastry and brush with the melted butter. Take a second sheet of phyllo pastry and, as closely as possible, place on top of the first sheet. Brush this layer with butter again. Turn the phyllo pastry so the shorter edges are on the left and right and use a sharp knife to cut it in half. Cut each half in half again and each quarter in half again. You will have 8 pieces. Cut each of those eight pieces in half on the long edge, creating 16 rectangular pieces. Cut in half again making 32 pieces.

Preheat your oven to 350°F. Brush the bottom and sides of each cup in a mini muffin pan with melted butter. Take one of the phyllo pastry rectangles and place it in a cup. Push the edges towards the cup and upwards to create the flaky bits surrounding the tart. Take a second rectangle and place it perpendicular to the first, repeating the same process. Continue until the entire pan is full. Brush the bottom of each muffin cup lightly with butter.

Bake for 10 minutes and remove from the oven. Fill each cup with 1 heaping teaspoon of almond cream and return to the oven for an additional 5 minutes. Dust with confectioners sugar and cinnamon to serve.

Makes 24 tarts.