

Gingerbread-Spiced Chestnut Tarts

40—60 Min

Ingredients 4 Portions

= Kotányi Produkte

For the tarts

180 g	All-purpose flour
125 g	Powdered sugar
1 tsp.	Lemon peel
115 g	Butter, chilled
1 pinch	Baking powder
1 piece	Bourbon Vanilla Pods, Whole
1 tsp.	Grandmother's Gingerbread Seasoning Mix
1 pinch	Sea Salt, Coarse

For the chestnut cream

250 g	Riced chestnuts
45 ml	Whipping cream
80 g	Sugar

To garnish

1 Can	Mandarins

Preparation

1. To make the Gingerbread tarts: Mix the flour with the sea salt, Gingerbread seasoning mix, lemon peel and baking powder in a bowl. Cut the vanilla pod down the middle, scrape out the pulp and add this to the mixture.
2. Make a well in the middle of the flour and add the wet ingredients. Knead the mixture by hand into a smooth dough and allow this to rest in the fridge for an hour.
3. Preheat the oven to 120 °C (356°F).
4. Then roll out the dough and cut out circles 10 cm in diameter. Grease the tart cases with butter and dust with flour. Place the dough circles in the tart cases and use a fork to make holes in the base.
5. Bake the bases for 20 minutes at 120°C (248°F) using the conventional oven setting until golden brown, then remove from the oven and allow to cool.
6. Remove the chestnut cream from the fridge and allow to come up to room temperature. Use a blender to whisk the whipping cream and slowly add the sugar. Now fold the whipping cream into the chestnut cream.
7. Fill the tart cases with the chestnut cream and layer the mandarins on top. Serve cool and enjoy.