**Strawberry Tarts**

**Makes 12**

2 punnets of fresh strawberries

100g strawberry jam for glaze

Egg wash for glazing tart cases

**Ingredients for the Pastry Cream:**

500ml whole milk

100g caster sugar

1 tsp vanilla extract

4 large free range eggs

40g cornflour

**Method:**

* Heat the milk and vanilla until a simmer
* Whisk eggs, sugar and cornflour together until pale
* Pour a little milk into the egg mix and whisk until combined
* Add back into the pan of milk and whisk continuously over a low heat until thick



**For the pastry:**

* Roll out the sweet pastry to about 2mm thick
* Mould into an individual tart case and carefully press up the sides so they stand proud of the rim of the tart case
* Prick the bottom with a fork
* Bake blind at 140°C until pale
* Glaze with egg wash and return to the oven to cook until golden brown
* Allow to cool on a cooling wire
* Pipe in the pastry cream half way up the tart case
* Hull, wash and halve fresh strawberries and arrange on top of the pastry cream
* Glaze with hot strawberry jam
* Chill for at least 30 minutes and serve