

Black Cherry and Rosemary Pana Cota Tarts

Cuisine: N/A

Recipe Type: International

Cooking Time: 15 Mins

Serving: 8 Peoples

Ingredients:

- Filling:, 0
- [Nestle® Docello® Panna Cotta](#) Dessert Powder, 250 g
- 3 tins Black cherries, drained, 696 g
- Rosemary Tart Cases::, 0
- Butter, 250 g
- Icing sugar, 125 g
- 3 Egg, s 150 g
- Flour, 250 g
- Rosemary, 20 sprig
- Rosemary, and black cherries to garnish 1 sprig

Nutritional Information:

- Energy (kcal) *365 kcal*
- Protein (g) *6 g*
- Fats, total (g) *27 g*
- Carbohydrate, total (g) *24 g*
- Sugars, total (g) *0 g*
- Fats, saturated (g) *17 g*
- Fiber, total dietary (g) *1 g*
- Sodium (mg) *250 mg*
- Calcium (mg) *23 mg*
- Cholesterol (mg) *137 mg*
- Iron (mg) *2 mg*
- Vitamin A, IU *882 IU*
- Vitamin C (mg) *0 mg*
- Vitamin D (µg) *34 IU*

Procedure:

- 1** For the tart filling, blend the drained black cherries till smooth and strain to remove any bits. Fold the strained cherries into the pre made Nestle® Docello® Panna Cotta Dessert Powder.
- 2** For the rosemary tarts, cream the butter and icing sugar together until smooth, slowly add one egg at a time and then the rosemary. Add the flour and mix until a hard dough forms. Roll the dough between two sheets of grease proof paper and refrigerate for 30 minutes.
- 3** Line your 20cm tart tins with butter and roll the refrigerated pastry out evenly and thin. Gently place the pastry into the tins, and press down along the tin to mold its shape. Refrigerate for another 30 minutes.
- 4** Gently press the center of each tart with a fork and bake for 15 minutes until golden in colour.

5 Leave to cool then remove from the tins and pour the black cherry panna cotta mixture. Set in the fridge for one hour.