

Phyllo Chess Tarts

from Maria Krause

1 large egg
2 large egg yolks
1/2 stick unsalted butter, melted
3/4 cup granulated sugar
pinch of salt
1 tbsp. freshly squeezed lemon juice
1-1/2 tsp. vanilla extract
15-24 frozen miniature phyllo tart shells

1 pint small raspberries and/or blueberries
1/3 cup whipping cream
1 tbsp confectioner's sugar

Preheat oven to 300 degrees.

Mix whole egg, yolks, butter, sugar, salt, lemon juice and vanilla together in a medium mixing bowl with a whisk until thoroughly incorporated. Pour mixture into a 2-cup measuring cup with a spout.

Spray a small jelly roll pan with cooking spray and place frozen tart shells on tray. Fill each shell to the top with filling mixture. As you are pouring, whisk mixture frequently to recombine ingredients.

Bake until tarts puff up then deflate, about 15 to 18 minutes.

Cool on pan for 5 minutes, then remove from pan and cool completely.

Beat whipping cream and confectioner's sugar together until stiff peaks form. Top each tart with a small dollop of whipped cream and a raspberry or blueberry.