

## Pastry Basics ~ Blind Baking Mini Tart Shells

Everyone thinks making your own mini tart shells is time consuming and fiddly, well we want to show you a great little trick that makes it easy and super fast, and there is nothing better than a home baked tart.

### Vanilla Bean Sweet Shortcrust or Dark Chocolate Shortcrust

1. Preheat oven to 180°C (160°C fan-forced), lightly grease a 2 x 6 shallow hole mini tart tin. Place pastry on a lightly floured kitchen work surface. Using a 7cm round pastry cutter, cut out 28 pastry rounds from one packet of vanilla bean sweet pastry.



2. Now take a mini tart tin and place it on top of the first, carefully pressing the pastry down into each hole (a trick for blind baking). Chill in the refrigerator for 20 minutes. Place in preheated oven, bake for 8 to 10 minutes until lightly golden.

