

Gluten Free CITRUS TART

Serving Suggestion



Ingredients

- 6 x Priestley's Gourmet Delights Individual Citrus Tarts - Gluten Free
- 100g x Priestley's Raspberry Coulis
- 3 x Meringue Kisses
- Handful Mint Leaves
- 12x Dehydrated Citrus Slices
- 150g x Cream, whipped

Method

1. Place Gluten Free Citrus Tart just off centre on plate.
2. Squeeze 5 dots of Raspberry Coulis onto plate from a small dot to a large size.
3. Garnish tart with crushed meringue, mint and dehydrated citrus slices.
4. Finish with freshly whipped cream.

Prep time: 3 mins
Cook time: 0 mins
Serves: 6