



# CREATION

*Creating Wines of Distinction*

## Creation Pinot Noir

### Cherry and Almond frangipane tartlets

Ref. Canapes by Eric Treuille and Victoria Blashford-Snell

#### INGREDIENTS:

30g butter, softened  
2 tbsp. caster sugar  
30g ground almonds  
1 egg yolk  
1 tbsp. double cream  
short crust pastry, formed into cases  
20 cherries, stoned  
2 tsp. icing sugar, for dusting

#### METHOD:

Preheat oven to 180°C. Combine butter, sugar, almonds, egg and cream until well blended. Divide evenly among tartlets. Place 1 cherry on top of each. Bake until set and golden, 15 minutes. Cool completely. Dust with icing sugar to garnish. Serve at room temperature.