



PREP: 30 min  
COOK: 30 min  
SERVES: 9

## Strawberry XO Tart

Crispy pastry with a glistening strawberry centre, treat your sweetheart to a delicious game of tic-tac-toe!

### Ingredients

#### Filling

- 350g frozen strawberries
- 1 ½ tbsp caster sugar
- 1 tbsp water
- 1-2 tsp Queen Vanilla Bean Paste
- 2 tbsp corn flour
- 2 1/2 tsp water, extra

#### Pastry

- 4 sheets store bought puff pastry
- 1 large egg, lightly beaten
- Raw or demerara sugar, for sprinkling

### Method - Filling

#### STEP 1

In a medium saucepan, combine strawberries, sugar, water and Vanilla Bean Paste. Bring to a boil over a medium heat. Reduce heat and simmer, stirring, until the strawberries soften and mixture begins to thicken. Break up the softened strawberries slightly with a spoon.

#### STEP 2

Whisk corn flour and water together in a small bowl and add to strawberry mixture. Simmer for 30 seconds, stirring constantly. Remove from heat and allow to cool completely.

### Method - Pastry

#### STEP 1

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## Method - Pastry

Preheat oven to 180°C (fan forced). Place 1 sheet of pastry onto a flat baking tray lined with baking paper. With the help of a ruler and a sharp knife, score 2cm wide edge around the edge of the pastry, being careful not to cut through the pastry, brush the outside border with the lightly beaten egg. Repeat with a second piece of pastry, but cut all the way through to create a frame. Remove the centre square and reserve for game pieces. Place frame directly over marked border on scored pastry. Brush frame with egg wash and repeat pastry frame a third time and finish with more of the egg wash.

### STEP 2

Spread strawberry mixture into the middle square of the tart and smooth gently out to the border.

### STEP 3

With a new sheet of puff pastry, Cut 4 strips 2cm wide. Place strips over tarts to create tic tac toe board. Using a cookie cutter, cut out shapes from remaining puff pastry to create game pieces, place on a separate lined baking tray. Brush egg wash over strips and game pieces and sprinkle pastry with sugar. Bake for 20-25 minutes until pastry is puffed and golden. Serve warm with a dollop of cream.

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