



kitchen collage

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monday - friday 10-5:30 /saturday 9-5

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Mini Honey Kiwi Tartlets

The dull exterior of this fruit belies its pretty flesh so here is a great way to show it off and a fun way to enjoy their delicious flavor. For even more visual impact, you can add a couple of drops of green food coloring.

4 ripe kiwi fruit
3-5 tablespoons runny honey, to taste
a drop of green food coloring (optional)

Peel the kiwi fruit and chop the flesh into chunks. Put in the bowl of a food processor or a blender and, adding the honey a little at a time, blend and taste – depending on the sweetness of the kiwis you may not need to use all of it.

Pour the mixture into the molds and carefully transfer to the freezer. Freeze for 4-6 hours until completely solid.

When ready to serve, dip the molds in hot water for a few seconds to loosen the frozen tartlets and serve immediately.