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## Summer Mini Fruit Tarts

**Prep Time:** 30 minutes

### Ingredient List:

1-1.9 oz. package frozen Mini Fillo Shells (Quantity 15 shells)  
(you can also substitute mini puff pastry shells)

### Filling

1-7 oz. can coconut milk  
1/4 cup sugar  
1/4 cup cornstarch  
1/8 tsp salt  
1 tsp vanilla extract

### Fresh Fruit Ideas

1/2 cup blueberries  
1/2 cup fresh tart pitted cherries

You could also substitute diced apples, peaches, or mangoes. Whatever happens to be in season.

### Instructions:

Step 1: Thaw the mini Fillo shells for 15-20 minutes, until room temperature.

Step 2: To make the filling, in a medium saucepan combine the coconut milk, cornstarch, sugar, and salt. Whisk together until smooth. Turn on the stove to medium low heat and cook the mixture, stirring constantly until thickened. Don't walk away, it will thicken fairly quickly! Remove from heat and stir in the vanilla.

Step 3: Let the filling cool completely.

Step 4: Pit the cherries and cut up other fruits as necessary.

Step 5: To assemble, place the Fillo shells on a serving platter and with a small spoon, place the cooled filling into each shell. Arrange your fruits on top. Serve and eat.

Refrigerate the tarts if you will not be serving them within 1-2 hours.

Serves 6-8 people. You can easily double or triple this recipe if you will have quite a few guests. Figure 2 per person.

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