

Ari Duvall - Macha Green Tea Tarts

- Pre made Pie Crust
- 5oz white chocolate chips
- 6oz heavy whipping cream
- Macha Green Tea powder
- Sprinkles

Roll out pie crust. Cut star shapes (about 2 inches) with a cookie cutter. Lay two stars on top of each other to form 10 point star in a small size muffin tin forming a well.

Bake at 450 degrees for 6 minutes or until golden brown.

Heat 6oz heavy whipping cream until hot, but before it boils. Pour the cream over the chips and let sit for 5 minutes. Stir until smooth. Use a spoon to fill the well almost full. Take some white chocolate mixture and add Macha Green Tea powder. Fill the cups the rest of the way with the chocolate/macha mix. Place in freezer for 15-20 minutes. Add sprinkles and serve.

Thank you,

Ari Duvall (she/her)