

Chantella Filling For Fruit Tarts



Instructions:

1. Mix Brill Chantella Whipped Topping with Henry & Henry Bavarian Crème Filling 1 to 1 or 50/50, cup for cup, (not weight) to make a filling.
2. For large tarts, heat dark melting chocolate discs and pour about a $\frac{1}{2}$ cup into the tart shell, spreading it with a pastry brush around the bottom and up the sides.
3. Spread about 1lb of the filling mixture into the bottom of the tart shell, about a $\frac{1}{2}$ inch thick.
4. Top with fruit to finish.