

# Lemon Blueberry Tart



## ingredients

- 2 cups heavy whipping cream
- 2 packages Dr. Oetker's Whip It (stabilizer for whipping cream)
- 1 package Dr. Oetker's Vanilla Sugar
- 1 recipe [Lemon curd](#)
- 2 dozen pre-made pie tart shells, baked
- 1 carton fresh blueberries
- Candied lemon curls
- Mint leaves

## directions

1. Place heavy whipping cream in the bowl of a stand mixer. Add the Whip It and Vanilla Sugar and beat until stiff.
2. Reserve 1/2 cup whipped cream.
3. Gradually add in the lemon curd into the whipped cream. If you like a strong lemon flavor, you will want to taste test as you go.
4. Fill a pastry bag with lemon curd. Pipe the lemon curd into the bottom of the baked tart shells.
5. Fill a pastry bag with the lemon whipped cream and top the lemon curd with the lemon whipped cream.
6. Top each tart with a cluster of blueberries and garnish with candied lemon curls.
7. Pipe a dollop of the whipped cream on top of each tart and garnish with mint leaf.