



Strawberry Cream Cheese Tart

Shortbread Crust:

- 125g all purpose flour
- 30g icing sugar
- Pinch of salt
- 120g cold butter (cut into cubes)

Filling:

- 125g cream cheese
- 100g caster sugar
- 2 eggs
- 1 vanilla bean pods
- Lemon zest from 1 lemon
- 1 tbsp lemon juice
- 2 tbsp elderflower liqueur (optional)

Topping:

- 400g fresh strawberries (stem removed and halved)

Steps

1. Preheat the Weber Q grill to 220°C for 10 minutes.
2. Clean the grill after pre-heat with Weber's grill brush and add the roasting shield and rack.
3. In a food processor blend together all purpose flour, icing sugar, salt and cold butter until crumbly.
4. Transfer dough mixture to tart tin, spread and push down evenly. Use your fingers to even out the edges.
5. Bake in Weber Q grill for 14 to 16 minutes until crust is golden brown.
6. Use Weber's premium glove remove the tart shell from grill and set aside to cool down.
7. Turn Weber Q grill down to 180°C.
8. In a food processor blend together cream cheese, caster sugar, eggs, vanilla bean pods, lemon zest and juice. Optional to add 2 tbsp elderflower liqueur.
9. Pour mixture into cooled tart shell. Lay out fresh strawberries halves on top.
10. Bake in Weber Q grill for 40 to 45 minutes until the tart sets.
11. Use Weber's premium glove remove the tart shell from grill. slice and serve warm.