

Alma Lach

Pixellist Art Display

Tavern Club

Chicago, IL

1999

All images are created on a flatbed scanner

For extra information individual images go to:

www.AlmaLach.org



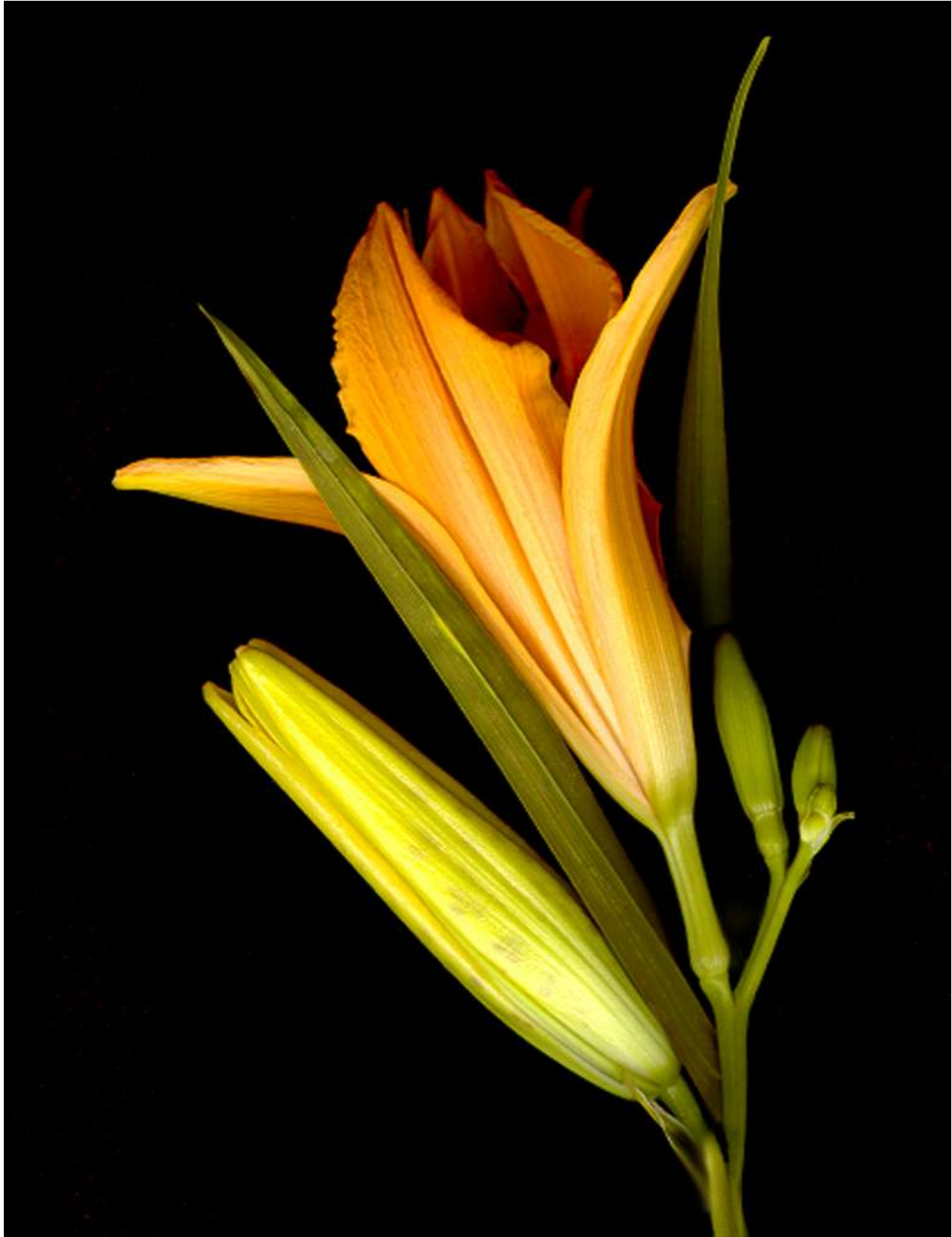










































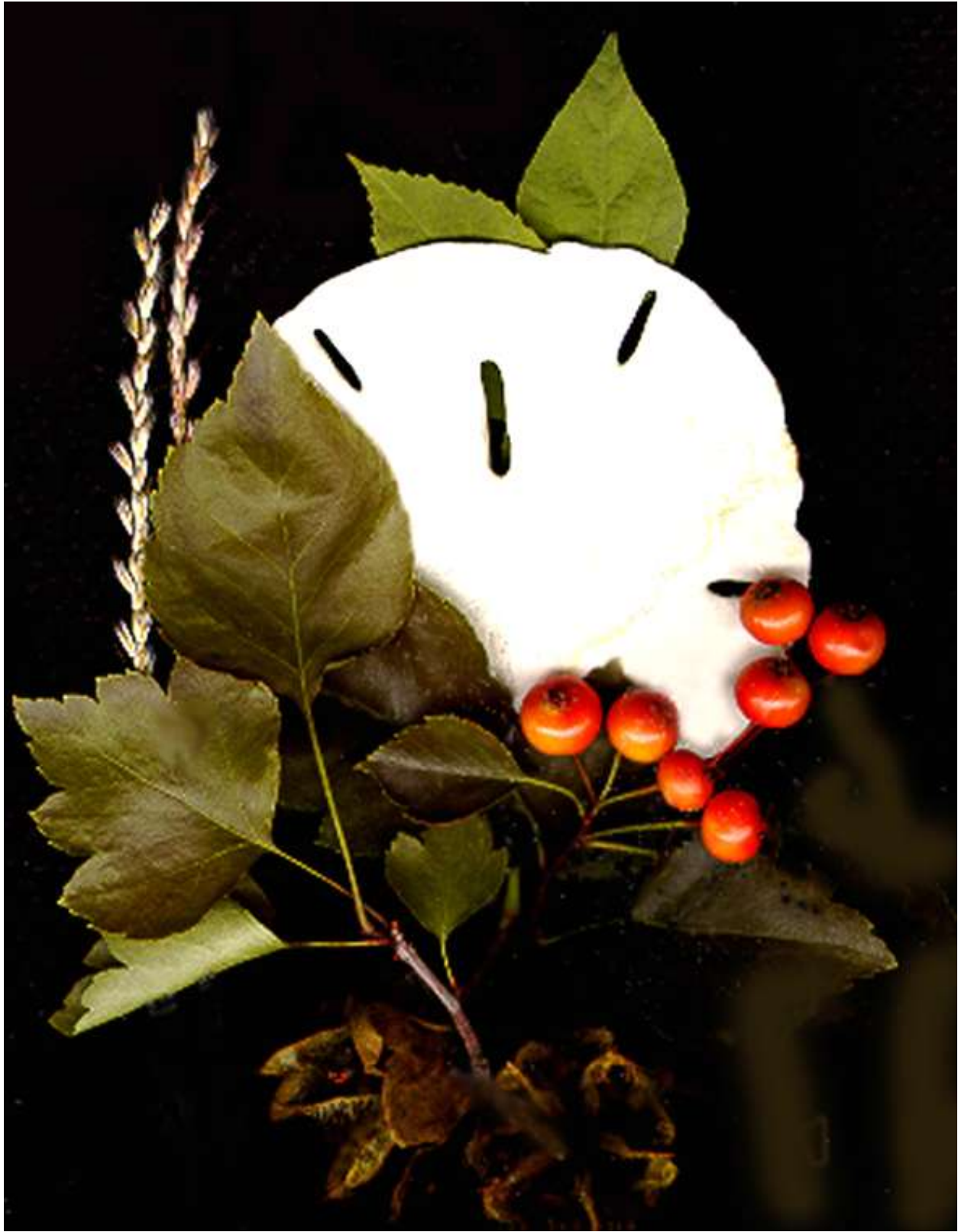




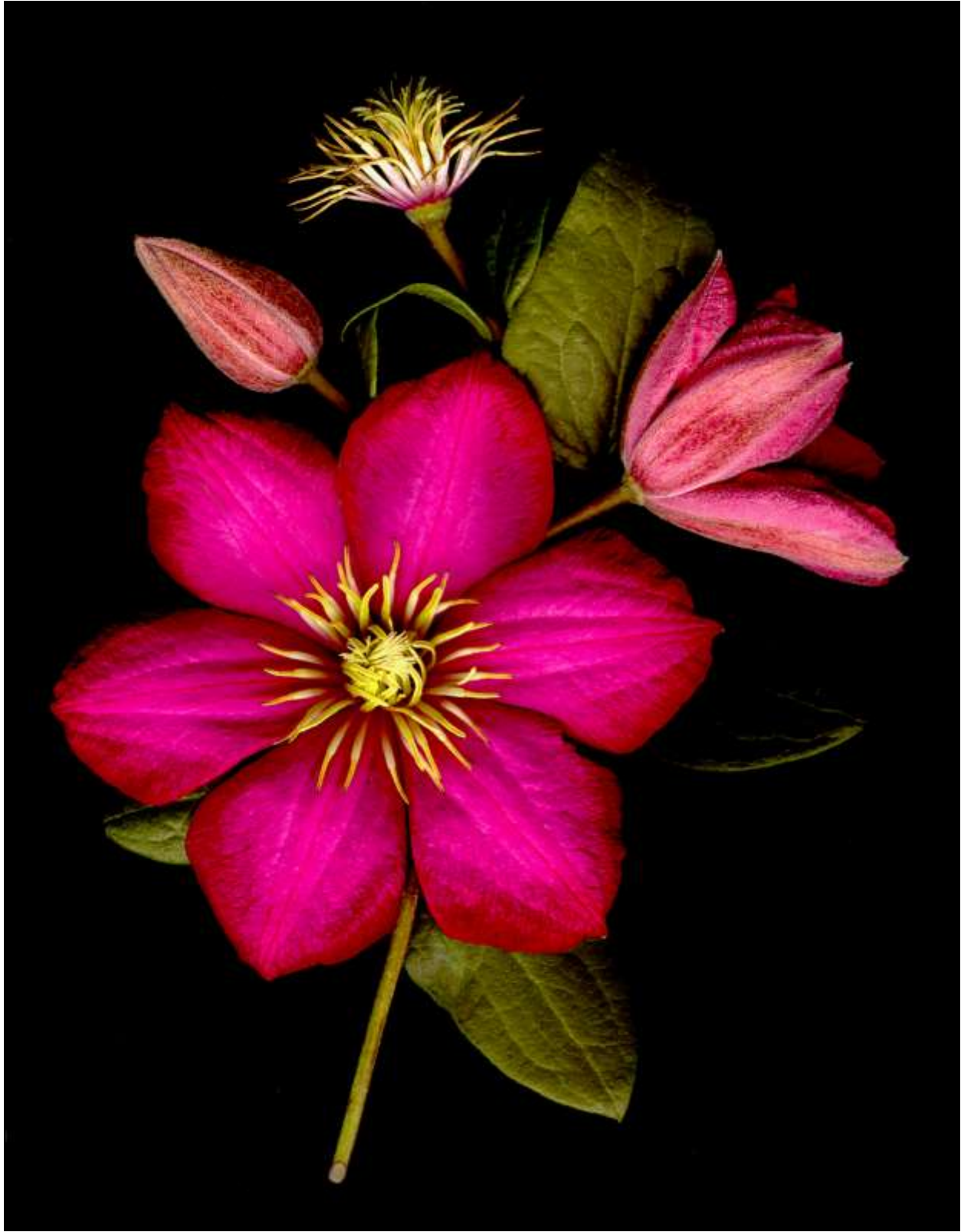














































Strawberry Tarts (serves 4)

2 Bay's English muffins
Foil
Melted Butter
1 jumbo egg
1/4 cup whipping cream
1/4 cup milk, plus 2 tbs.
1/4 cup sugar
Dash salt
1/4 tsp. vanilla
Strawberries

1. Cut a double-thickness of foil into an 8-inch square.
2. Place over a container a little larger than the muffins.
3. Press down to form a tart pan. Crumple the foil back up to form a tart pan 1-inch high.

4. Coat with melted butter and add half a muffin to each pan.
5. Beat egg and mix well. Add ingredients down to the berries. Stir to dissolve the sugar & salt.
6. Spoon over muffins and soak.
7. Bake 20-30 minutes at 325-degrees. Cool on racks when done.
8. Wash and stem berries. Cut off round sides, then cut into 1/16-slices. Place four slices on each muffin. Add additional layers, alternating the points.
9. Top with a stem. Serve with ice cream or whipping cream.

