

From Real Estate to Recipes!
JULY FEATURE RECIPE

Fresh Berry Mascarpone Tart

Ingredients:

For the Crust:

- 2 cups all purpose flour 1/4 teaspoon salt
- 1 cup unsalted butter, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract

For the Filling:

- 1 pound mascarpone cheese (about 2 cups)
- 1/4 cup powdered sugar
- 1 teaspoon fresh lemon juice
- 1 teaspoon grated lemon zest (plus more for garnish)
- 1 teaspoon vanilla extract
- 1 pound fresh berries, washed, hulled, and sliced as desired

Directions:

1. **Crust**-whisk together flour & salt in a bowl. In a separate bowl, using an electric mixer, cream together butter & sugar until fluffy. Mix in vanilla. On low speed mix until just incorporated, being careful to not over mix. Use your hands to shape the dough into a ball. Wrap in plastic & refrigerate 30 minutes.
2. **Preheat** oven to 350° F & grease a 9" tart pan with removable bottom.
3. **Once** the dough has chilled, press dough into the tart pan & up the sides. Use a knife to score edge & make them even at the top. Bake approximately 15 mins. or until edges are lightly brown. If it has puffed up during baking, just gently press it down when you remove from oven to cool completely in pan.
4. **Filling**-combine the mascarpone, sugar, lemon juice, and vanilla in a small bowl until smooth. Spread mix evenly in cooled tart shell, then top with berries. Garnish with lemon Zest!