



BOSCH

Invented for life



Summer Fruit, Lime and Mascarpone Tart.

Serves 8.

Ingredients

For the pastry

- 225g plain flour
- 125g cold butter, cut into cubes
- 50g icing sugar
- Pinch salt
- 1 egg yolk
- 1 tsp vanilla extract
- 2-3 tbsp water.

For the filling

- 200 ml double cream
- 250g tub mascarpone cheese
- 70g icing sugar, sifted
- Finely grated zest of 1 lime
- Squeeze of lime juice
- 600-700g mixed summer berries. Use raspberries, hulled strawberries and/or blueberries
- Icing sugar for dusting
- Mint leaves to decorate.

Method

Pizza Setting at 180°C. Food Processor.

- 1.** Place the flour and butter in the bowl of the food processor fitted with the universal blade. Process until the mixture resembles fine breadcrumbs. Add the icing sugar, salt, egg yolk, vanilla extract and water. Pulse the mixture until it just starts coming together. Add a little more water if necessary. Tip out onto a lightly floured work surface and bring together to form pastry. Wrap in foil or plastic and chill for 30 minutes.
- 2.** Butter a 20x30cm loose bottomed tart tin. Roll out the pastry and use it to line the tin, carefully easing all the pastry into all the corners. Trim the excess pastry and chill for a further 20 minutes.
- 3.** To make the filling. Beat the cream until soft peaks form. Set aside. Beat together the mascarpone and icing sugar. Add the lime zest and squeeze of lime juice. Fold in the cream.
- 4.** Line the tart with a sheet of parchment paper and baking beans. Bake blind for 15 minutes. Remove from the oven, and take out the paper and beans. Place back in the oven and cook for another 8-10 minutes or till golden brown and crisp.
- 5.** Remove from the oven and allow to cool for about 15 minutes. Remove the tart tin and cool completely. Place on a suitable serving plate. Fill with the cream mixture and arrange the berries over the top. Dust with icing sugar before serving.