



LEMON AND MASCARPONE TART WITH FRESH BERRIES

INGREDIENTS

- 12 ginger biscuits (1½ cups)
- 85 g unsalted butter, melted
- ¼ teaspoon fine sea salt
- Mascarpone Filling:**
- 180 ml cup whipping cream
- 1 x 250 g tub mascarpone cheese
- 115 g cream cheese
- 2 tablespoons castor sugar
- 122 g lemon curd
- 1 teaspoon lemon zest
- 2 teaspoons lemon juice
- 500 g strawberries, hulled and sliced or halved
- 250 g fresh seasonal berries
- Lemon zest for garnish

METHOD

1. Place the biscuits in a food processor and process until fine crumbs form. Add the salt and melted butter and process again until well combined.
2. Place the crumbs into a flan dish and evenly spread the crumbs. Press the biscuit mixture down to form a firm base and along the sides of the dish about a ¼ inch thick. Place in the fridge to set for 1 hour.
3. In a clean bowl, beat the cream and cream cheese together on high speed with a mixer until soft and creamy. Add the softened mascarpone cheese and castor sugar and beat on medium speed until smooth. Be careful not to overbeat or the mixture will split. Add the lemon curd and lemon zest and mix on low until just combined.
4. Spoon the mixture over the biscuit base and spread evenly. Place the tart in the fridge and chill for 4 hours, or overnight if possible. Serve topped with fresh berries and lemon zest as garnish.

Berries are a source of vitamin C ✓

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PREP TIME 20min
COOK TIME 5min

TOTAL 25min (excl. setting)

SERVES 6-8