



## The Not Sweet Fruit Tart

### INGREDIENTS

Puff Pastry sheet  
1 1/2 c Mascarpone Cheese  
1 pint Heavy Cream  
1 Qt Strawberries  
2 c Blackberries  
1.5 c Raspberries  
1/3 c Strawberry Jam  
2 T Juice of an orange juice & zest

### INSTRUCTIONS

1. Roll out a puff pastry sheet large enough to fit a 10" pastry pan with removable bottom. Once placed in the pan, use the rolling pin to cut a clean top edge.
2. Blind bake\* the shell at 425 degrees until completely cooked to a golden brown. Then set aside to cool.
3. While the shell is baking, simmer the strawberry jam with 2 T of juice of orange & 2 t zest, reducing until thick. Set aside and let cool. (I would imagine that using jam without the reduction would also work.)
4. Whip the full pint of heavy cream until stiff peaks. Remove half and reserve for extra topping.
5. Using a spatula, gently fold in the mascarpone cheese, orange zest and blend until combined. Do not over mix in order to not deflate the whipped cream.
6. Gently spread a thin layer of the jam on the bottom of the pie crust.
7. Fill with the cream mixture.
8. Cut the strawberries and arrange all along the outer edge. Then fill in with the rest of the fruit.
9. Add mint leaves for decoration as well as a refreshing addition. Serve with more whipped cream

Note: When rolling out the pastry dough there will be left over pieces. If you feel like getting fancy, as I did you can cut them into shapes and use them to decorate the top of the pie. I used a small leaf shaped cookie cutter. I baked them at the same time as the crust, then used as faux strawberries to top the pie. I added cream on one side to adhere them to the pie then topped them with jam to make them look like strawberries. Sprigs of mint not only added a pop of color but acted as the leaves to the faux strawberries. But go ahead and explore your own creative decorating ideas.

*\*Blind baking: Baking a crust without the filling. Some bakers use tin foil filled with dried beans, rice or baking weights to weigh the pastry down. I simply use tin foil and smaller baking pan on top.*