

Strawberry Cream Cheese Tart with Mascarpone

- 1 pre-made pie crust (below)
- 225 g cream cheese, softened
- 225 g mascarpone cheese
- 60 g powdered sugar (adjust to taste)
- 1 tsp vanilla extract
- 475 g fresh strawberries, hulled and sliced
- 60 ml strawberry or apricot jam or preserves
- Fresh mint leaves for garnish (optional)



1. Preheat the oven according to the instructions for your pie crust.
2. In a mixing bowl, beat together the **cream cheese**, **mascarpone**, **powdered sugar**, and **vanilla** until smooth and creamy.
3. Spread the cream cheese mixture evenly over the cooled tart crust.
4. Arrange the sliced **strawberries** over the cream cheese layer in a decorative pattern.
5. In a small saucepan, heat the **strawberry jam** over low heat until melted and smooth. Brush the melted jam over the strawberries to glaze.
6. **Refrigerate the tart for at least 1 hour** before serving to allow it to set.
7. Before serving, garnish with fresh **mint** leaves if desired.

Shortbread Crust:

- 130 g all-purpose flour
- 30 g powdered sugar
- $\frac{1}{8}$ tsp salt
- 113 g cold unsalted butter, cut into pieces

1. In food processor, place the **flour**, **sugar**, and **salt** and process to combine.
2. Add **butter** and pulse until the pastry starts to come together and form clumps (not a solid ball of dough).
3. Place the pastry in the tart pan and, using fingertips, evenly press the pastry onto the bottom and up the sides of the pan. Pierce the bottom of the crust with the tines of a fork. Cover and place in the freezer for **about 20 minutes** to chill.
4. Preheat oven to **220°C**.
5. Once chilled, place the tart pan on a larger baking sheet, and bake until the crust is golden brown, **about 13 - 15 minutes**.
6. Remove from oven and place on a wire rack to cool for **about 10 minutes**.