

STRAWBERRY LIME MASCARPONE TARTLET



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- Sub Category Name
Food
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 2



Ingredients

STRAWBERRY LIME MASCARPONE TARTLET

Short Paste Tarts

- 2 cups (250g) all-purpose flour
- 1/4 cup (50g) sugar
- 170g butter or margarine, cut into chunks
- 2 large egg yolks

Sweet Mascarpone

- 100g mascarpone
- 100g icing sugar
- 10ml lime juice
- Strawberries

Methods and Directions

STRAWBERRY LIME MASCARPONE TARTLET

Short Paste Tarts

- In a bowl, combine flour and sugar. Add butter and, with your fingers, rub into flour mixture until well blended. With a fork, stir in egg yolks until dough holds together.
- Alternately you can whirl flour, sugar, and butter in a food processor until mixture resembles fine crumbs; add yolks and whirl until dough holds together.
- With your hands, press dough firmly into a smooth ball, kneading a bit to help bind the dough. (At this point, you may wrap the dough airtight and refrigerate up to 1 week; bring it to room temperature before using.)
- Press pastry into a tart pan, pushing dough firmly into bottom and sides to make an even layer; the edge should be flush with the rim of the pan.
- Bake in a 150°C oven uncovered, until lightly browned, for 30 to 40 minutes. Set aside to cool.

Sweet Mascarpone

- Mix together and place in the tart shell.
- Slice strawberries and scatter on top of the tart.
- Serve as desired