

Raspberry Mascarpone Tart

A simple but stunning tart that features ripe raspberries on a layer of lemon and honey-sweetened mascarpone. Try substituting other berries depending on what is available at your local farm stand. Strawberries are a typical early summer choice, but as the berry season comes into full swing, a mixture of different types—blackberries, blueberries, and golden and red raspberries—would be phenomenal.

MAKES One 9-inch tart

CRUST Vanilla Tart Dough, fitted into a 9-inch tart pan, blind baked, and cooled

Ingredients	Volume	Ounces
Honey	½ cup	5.9
Vanilla extract	1 tsp	-
Lemon zest	½ tsp	-
Fresh lemon juice	¼ cup	2
Water, cool	1 tbsp	-
Gelatin, powdered	1 tsp	-
Mascarpone, softened at room temperature	¾ cup	6.5
Heavy cream, whipped to soft peaks	⅓ cup	2.8
Raspberries	1½ cups (1 pint)	16
Confectioners' sugar, as needed		

- 1** In a medium bowl, combine the honey, vanilla, lemon zest, and lemon juice. Whisk to combine and set aside.
- 2** Place the water in a small saucepan and sprinkle the powdered gelatin on top. Set aside and allow the gelatin to bloom, about 10 minutes, or until all of the water has been absorbed by the gelatin.
- 3** In the bowl of a stand mixer fitted with the paddle attachment, beat the mascarpone on low speed until smooth, 2 to 3 minutes. Add the honey mixture slowly and beat on low speed, scraping down the sides of the bowl as necessary, until smooth, 2 to 3 minutes more.
- 4** Place the saucepan with the bloomed gelatin over low heat and heat until the gelatin has completely melted.
- 5** Whisk one-third of the whipped cream into the mascarpone mixture. Add the warm gelatin in a slow but steady stream, whisking to combine. Using a rubber spatula, gently fold in the remaining whipped cream.

6 Immediately pour the filling into the prepared tart shell. Smooth and level the filling using an offset spatula. Arrange the raspberries in concentric circles on top of the filling. Refrigerate for 1 hour, or until set.

7 Dust with confectioners' sugar just before serving.