

Strawberry, Mango and Mint Tart

Recipe created by Naomi Crisante

Serves 8-10
Preparation time 30 minutes
Cooking time 30 minutes

1 1/3 cups plain flour
pinch baking powder
100g butter, cubed
1 egg, lightly beaten
1/4 cup caster sugar
250g strawberries, hulled and halved
1 large mango, peeled and diced
1 tablespoon brown sugar
1 tablespoon finely shredded fresh mint
1 large lime or lemon
250g mascarpone
300ml cream
2 tablespoons icing sugar
extra icing sugar, for dusting

Place flour and baking powder in a food processor and blend until the consistency of breadcrumbs. Add butter and blend until evenly distributed. Combine egg and sugar and add to the flour, blending until the mixture forms a ball. Turn out onto a floured surface and knead lightly until smooth. Roll out between baking paper to 2mm thickness and use to line a 35cm x 13cm loose base rectangular tart tin. Prick with a fork and refrigerate for 15 minutes. Bake in a preheated oven at 200°C for 20-25 minutes until light golden brown. Remove onto a wire rack and allow to cool.

Using a vegetable peeler, peel 1/2 lime rind into strips and cut into fine shreds. Combine strawberries, mango, brown sugar, mint, shredded lime rind and the juice of 1/2 lime together and allow to stand for at least 30 minutes. Beat mascarpone, cream, icing sugar and remaining lime juice together until softly whipped. Just before serving, spoon mascarpone cream evenly into baked pastry shell and top with strawberry and mango mixture. Serve immediately dusted with icing sugar.

Tip: Roll out any leftover pastry and cut into decorative shapes before baking at 200°C for 5 minutes until golden. Dust with icing sugar and use to decorate tart.

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