

Foodnity Recipes

Strawberry Mascarpone Tart

20 min Prep time	**25 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**Italian-Inspired** Cuisine

Ingredients

Crust

- [ ] 1 1/4 cups all-purpose flour
- [ ] 1/4 cup powdered sugar
- [ ] 1/2 cup unsalted butter, cold and cubed
- [ ] Pinch of salt

Filling

- [ ] 1 cup mascarpone cheese, room temperature
- [ ] 1/4 cup heavy cream
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon

Topping

- [ ] 2 cups fresh strawberries, hulled and sliced
- [ ] 1 tbsp honey (optional)
- [ ] Powdered sugar for dusting

Instructions

1. Preheat the oven to 350°F (175°C). In a food processor, pulse flour, powdered sugar, and salt.
2. Add cold butter cubes and pulse until the mixture resembles coarse crumbs; press the dough into a 9-inch tart pan and prick the base.
3. Bake the crust for 12-15 minutes until lightly golden. Let it cool completely on a wire rack.
4. Whisk mascarpone, heavy cream, powdered sugar, vanilla, and lemon zest until smooth and airy.
5. Spread the mascarpone mixture over the cooled crust, arrange sliced strawberries on top, drizzle with honey if desired, and dust with powdered sugar.

Nutrition per serving

320 kcal	5 g	32 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust seems crumbly, add a teaspoon of cold water to help bind it.
- For a sweeter glaze, see how the strawberry shortcake balances fruit and sugar.
- Let the tart rest 10 minutes before slicing to allow the filling to set.