

Mixed Berry and Mascarpone Tart

Serves 6-8

For pastry dough:

1 1/4 cups all-purpose flour
1/4 teaspoon salt
8 tablespoons cold unsalted butter, cut into small cubes
5 tablespoons ice water

For tart:

8 ounces mascarpone cheese, at room temperature
1/2 cup heavy cream
1/4 cup granulated sugar
1/3 cup apricot jelly
1/3 cup water
1/2 pint strawberries, washed, hulled, and halved
6 ounces blackberries, washed
6 ounces raspberries, washed
2 ounces blueberries, washed

Preheat the oven to 400 degrees. In a large bowl, whisk together the flour and salt. Use a fork or pastry blender to cut the butter into the flour mixture until the fat is in small lumps. Sprinkle with ice water and use a fork to pull the mixture together. If the mixture is not holding together, add up to 1 more tablespoon of water.

Turn dough onto the counter and, working quickly, mold into a large ball. Press the ball flat to form a disc and wrap with plastic wrap. Refrigerate the dough for at least thirty minutes and up to one day.

On a well-floured surface, roll out the pastry dough to a large circle (about 14-inches in diameter) and 1/4-inch thick. Place the rolling pin in the center of the circle and fold one half of the pastry dough over the rolling pin. Pick up the rolling pin and transport the pastry dough to a 10-inch tart pan. Trim and adjust the pastry dough as needed so that it fits in the tart pan. Kitchen shears are great for trimming pastry dough.

Prick the dough with the tines of a fork. Bake the tart for 20 minutes or until the tart is golden brown. Remove the tart from the oven and cool on a wire rack.

In a small saucepan, bring the apricot jelly and the water to a boil. Reduce the heat to a strong simmer and allow the jelly mixture to reduce by about half. Strain the jelly mixture into a small bowl (discard any fruit bits that are caught in the strainer) and let cool.

In an electric mixer with a whisk attachment, beat the mascarpone, heavy cream, and sugar just until combined and fluffy. Don't overbeat!

To assemble the tart, spread the mascarpone filling over the bottom of the cooled tart shell. Place the fruit on top of the mascarpone filling as desired. Brush the fruit with the jelly glaze and serve