



Dried Apricot and Mascarpone Tart

Three cheers for Dried Apricot and Mascarpone Tart! Light, creamy and refreshing! A slice (or two) of Mascarpone and Dried Apricot tart, and you will end up making this tart for every occasion.

Ingredients

1 pc 8-inch tart dough, fully baked
1 & 1/4 cups dried apricots, chopped into small bits
250 grams mascarpone cheese, about 1 cup
1/4 cup sugar
1 pc vanilla bean, seeds scraped

3/4 cup cream
3 tsp fresh mint leaves, chopped roughly
1/2 cup marsala wine, optional

Instructions

In a small bowl, combine marsala (or water) with dried apricots. Set aside for at least 30 minutes.

Using a separate medium-sized bowl, combine mascarpone cheese with sugar and seeds of vanilla bean. Mix with a spatula or wooden spoon.

Add the cream and mix with a whisk.

Drain the dried apricots and add 1/2 cup into the cream.

Add 2 teaspoons of mint leaves and mix. Use a spatula to combine evenly.

Pour mixture into a fully baked 8-inch tart crust.

Use a metal spatula to even the top of the mixture.

Add remaining dried apricots and mint leaves on top.

Refrigerate for 2 to 4 hours.

Serve.

Notes

You can use heavy (double) cream or light cream (half & half)

If you are using fresh apricots, skip the step of combining them with water (or marsala wine).

Vanilla extract can be used as a substitute for the vanilla bean.

You can use your favorite pie dough but not the buttery ones. It will go better with this mascarpone tart.

Do not replace or skip the fresh mint leaves. They are crucial in providing freshness to this summer treat.