

# Strawberry Balsamic Tart with Mascarpone Cream



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Makes one 26cm tart

Prep time: 1h + chilling time

Cook time: 25min

Total time: 1h 25min

Difficulty: Basic

Category: Pies & tarts

This simple and straightforward tart is perfect for warm spring or summer days. Strawberries and balsamic are epic together, and the addition of fresh basil leaves takes this tart a step further. Instead of strawberries, you could use raspberries, but I would omit the basil in that case.

## For the shortcrust pastry:

### Ingredients

220g flour  
50g sugar  
pinch of salt  
130g cold butter, diced  
1 egg, beaten

### Directions

In the bowl of a food processor pulse together flour, salt and sugar until incorporated. Add butter, and pulse until mixture resembles coarse crumbs. Gradually stream beaten egg into the flour and pulse until the dough just comes together. Turn out the dough onto a clean work surface and shape into a flattened disk. Wrap in plastic and refrigerate for 25-30 minutes.

Preheat oven to 180 °C. Butter a 26cm round tart pan.

Roll the chilled dough on a piece of lightly floured baking paper in a 30cm circle. Transfer the rolled dough to your tart pan and press it into the bottom and sides of the pan. Cut off excess dough and prick the bottom with a fork. Take a piece of baking paper and lay it over the dough. Fill with baking beans and blind bake for 20-25 minutes or until the edges are golden brown. Remove the baking beans and bake for a few more minutes to get some color on the bottom of the dough. Remove from oven and allow to cool completely.

Once cool, fill the pastry with mascarpone whipped cream and decorate with marinated strawberries. Refrigerate for at least one hour before serving.

## For the balsamic strawberries:

### Ingredients

800g fresh strawberries, washed and halved  
1 tablespoon sugar  
2 tablespoons balsamic vinegar  
8 fresh basil leaves

### Directions

Put the strawberries into a large bowl and add sugar and balsamic vinegar. Bruise basil leaves between your fingers to release the flavor and add to the bowl. Toss it all together. Leave it to marinate at room temperature for 30 minutes and then strain.

### **For the mascarpone whipped cream:**

#### **Ingredients**

300g mascarpone cheese  
8 tablespoons powdered sugar  
zest of 2 lemons  
4 tablespoons lemon juice  
180ml heavy whipping cream

#### **Directions**

In the bowl of your standing mixer combine mascarpone cheese, powdered sugar, lemon zest and juice and beat until creamy. Add heavy cream and beat on high until you get a fluffy filling. Refrigerate until needed.