

Berries and Mascarpone Tartlet Filling

The base is a combination of mascarpone cheese and creme fraiche. Makes 1 dozen 2" tartlets



Ingredients:

- 2 oz. mascarpone cheese
- 1/4 cup crème fraiche
- 1/4 tsp. vanilla extract
- 1 Tbsp. confectioners' sugar
- 1 cup of mixed berries; blue, straw, black, or rasp 😊

Equipment

- Whisk

Preston 2011

Mascarpone and Berries Tartlet Filling:

☑	Directions	Time (min)	
	In a bowl, loosen 2 oz. mascarpone with a whisk	1	
	Add 1/4 cup crème fraiche, 1/4 tsp. vanilla, and 1 Tbsp. confectioners' sugar	5	
	Whisk until the mixture thickens. It should hold its shape when lifted with a spoon.	2	
	Transfer mascarpone filling to a storage bag. Clip off the corner to make a pastry bag.	3	
	Fill tartlet shells 3/4 full	5	
	Arrange fruit atop the filling	3	
	Dust with confectioners' sugar	1	
	Chill and serve	1	
	Total	21 min	