

Lemon Curd & Summer Berry Tart



Mrs Darlington's

SIGNATURE RECIPE SERIES

A definite showstopper!
A light pastry base, zesty
cream cheese filling, topped
with colourful seasonal fruit.

Mrs Darlington



Preparation Time: 15 minutes

Cooking Time: 10 minutes

Ingredients:

1 x 375g ready rolled, puff pastry sheet
2 tsp plain flour
250g / 8.5oz mascarpone cheese
200g / 7oz full fat cream cheese
Zest and juice of a lemon
5 tbsp Mrs Darlington's Legendary Lemon Curd
1 tsp vanilla extract
4 tbsp icing sugar
Strawberries, blackberries, raspberries & blueberries
3 sprigs of fresh mint

Instructions:

- Preheat the oven to 200°C / 180°C Fan / Gas 6.
- Line a 15" x 11" baking tray with baking paper and lightly dust with flour.
- Place puff pastry sheet on top of the dusted paper.
- Score a half inch border all the way around the pastry, being careful not to cut through completely.
- Gently prick the base of the pastry a few times with a fork, to allow the air to escape.
- Bake the pastry for 10 minutes or until puffed and golden. Remove from the heat and gently press the centre down. Leave to cool.
- Whilst the pastry is cooling, beat together the mascarpone, cream cheese, lemon juice, zest, lemon curd, vanilla extract and icing sugar until smooth.
- Gently spread the lemon/mascarpone mixture across the puff pastry base.
- Top with the summer berries and decorate with fresh mint.

Mrs Darlington's top tip "The zesty cream filling can be made the day before to save time. When the tart is assembled, serve immediately to ensure the pastry base is crisp".

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