

Lemon Curd and Strawberry Tart



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Recipe by: Laura Vitale

Serves 8

Prep Time: 15 minutes

Cook Time: minutes

Ingredients

- __ 1 9 Graham Cracker Crust (or make your own, see my website)
- __ 8oz of Mascarpone, at room temperature
- __ 3/4 cup of Lemon Curd
- __ 1/4 cup of Heavy Cream
- __ 1/4 cup of Confectioner Sugar
- __ 1/2 tsp of Vanilla Extract
- __ Fresh Chopped Strawberries
- __ 1/4 cup of Seedless Strawberry Jam

NOTE: My no bake graham cracker crust recipe can be found on my website. You dont have to use a 9 pie plate or tart pan you can use any shape tart pan that's around 10 inches.

1) In a Standing mixer fitted with a paddle attachment (or using your food processor if you have decided to make your own crust) add the mascarpone, lemon curd, heavy cream, sugar, vanilla and salt. Cream together until your mixture is nice and smooth but dont over mix it otherwise the mixture can get a bit grainy.

2) Place the jam in a microwave safe dish and microwave just for about a minute or so or until the jam is a bit more runny.

3) Pour mixture into prepared crust and top with whole strawberries (flat side down).

4) Brush the berries with the jam and pop the tart in the fridge so it can set for several hours.

