

Raspberry, Passion Fruit & Mango Tart



Serves 8

Equipment used: Bosch MMR08R1GB Mini Chopper
Ergomixx

For the pastry

225g plain flour
125g butter, cold & cut into cubes
50g icing sugar
Pinch salt
1 egg yolk
1 tsp vanilla extract
2-3 tbsp water.

For the filling

200ml cream
250g tub mascarpone cheese
70g icing sugar, sifted
2 passionfruit
500g raspberries
2 ripe mango, peeled & sliced
Mint leaves & extra passion fruit to decorate.
*Allergens highlighted in bold

METHOD

Place the flour and butter in the bowl of the mini chopper fitted with the blade. Process until the mixture resembles fine breadcrumbs. Add the icing sugar, salt, egg yolk, vanilla extract and water. Pulse the mixture until it just starts coming together. Add a little more water if necessary. Tip out

onto a lightly floured work surface and bring together to form pastry. Wrap in cling film and chill for 30 minutes.

Butter a 20cm loose bottomed tart tin. Roll out the pastry and use it to line the tin, carefully easing all the pastry into all the corners. Trim the excess pastry and chill for a further 30 minutes.

To make the filling. Beat the cream until soft peaks form. Set aside. Beat together the mascarpone and icing sugar adding the passionfruit seeds before folding in the cream.

Line the tart with a sheet of parchment paper and baking beans / dry rice. Bake blind for 15 minutes. Remove from the oven and take out the paper and beans. Place back in the oven and cook for another 8-10 minutes or till golden brown and crisp.

Remove from the oven and allow to cool for about 15 minutes. Remove the tart tin and cool completely. Place on a suitable serving plate. Fill with the passionfruit cream mixture and arrange the raspberries and mango over the top. Decorate with mint and extra passionfruit before serving.