



Mascarpace Tart

ingredients

- 1 refrigerated pie crust (half of 15-ounce package)
- 1 navel orange
- 1 8-ounce container chilled mascarpone cheese
- ½ cup chilled heavy whipping cream
- ¼ cup sugar
- 2 Tbsp honey, divided
- ¼ teaspoon ground cardamom
- 2 Tbsp chopped pistachios

directions

- Preheat oven to 400°F. Press pie crust onto bottom and up sides of 9-inch-diameter tart pan with removable bottom; fold sides in and press to extend sides ¼ inch above rim of pan. Pierce crust all over with fork. Bake until golden brown, about 24 minutes. Cool completely on rack.
- Grate enough orange peel to measure 1/4 teaspoons. Cut remaining peel and pith from orange. Slice orange into thin rounds, then cut rounds crosswise in half. Place orange slices on paper towels to drain slightly.

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Mascarpon Tart

continued

directions

- Combine mascarpone, cream, sugar, 1 tablespoon honey, cardamom, and orange peel in medium bowl. Using an electric mixer, beat just until blended and peaks form (do not overbeat or mixture will curdle). Spread filling in cooled crust. Arrange orange slices atop tart in concentric circles; sprinkle with pistachios. Drizzle with remaining 1 tablespoon honey and serve.

