MASCARPONE & FIG TART WITH BLACK PEPPER CRUST
Adapted from Becky Sue of Baking the Goods

INGREDIENTS
You’ll need a 9 1/2 x 1 inch round tart pan, with a removable bottom.

for the crust:
1 large egg yolk - at room temperature
2 tablespoons cream or half & half
1/2 teaspoon pure vanilla extract
1/2 cup unsalted butter - cold & cut into 1/4” cubes
1 1/4 cup all purpose flour
1/4 cup powdered sugar - sifted
1/3 cup raw pistachios - shelled
1/4 teaspoon fine sea salt
1 teaspoon freshly ground black pepper

1/4 cup pistachios - coarsely chopped
2 tablespoons honey
edible flowers

for the filling:
1 cup mascarpone - at room temperature
2/3 cup Greek yogurt - at room temperature
1/3 cup honey
1 teaspoon pure vanilla extract

METHOD
Crust: Whisk together the egg yolk, cream and vanilla in a small bowl, set aside.

Combine the pistachios with 1/4 cup of flour in a food processor, pulse until finely ground. *The flour will absorb the oils from the nuts and keep them from turning to a paste in the food processor.

Add the remaining flour, powdered sugar, salt and black pepper. Pulse until fully combined.

Add the cold butter cubes and pulse until the butter chunks are about the size of dimes. You want a rough texture with some floury butter chunks still visible as opposed to a smooth dough.

toppings:
The beauty of this tart is it’s totally adaptable, you can switch out for seasonal fruit, and arrange to your liking!

4-5 fresh figs, halved or quartered,
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While pulsing the dough, slowly add the liquid mixture just until the dough starts to come together into a ball.

Remove from the food processor and combine the dough into a flattened and smooth oblong disk for a rectangular tart pan or a round disk for a round tart pan. Cover in plastic wrap and refrigerate for at least 1 hour.

Filling: While the dough rests in the fridge, prepare the filling by blending the mascarpone, Greek yogurt, vanilla and 1/3 cup of honey until smooth. This can be done by hand or with a mixer. Once fully blended, cover with plastic wrap and refrigerate for at least 1 hr.

Remove from fridge and preheat oven to 400° F. On a lightly floured surface, roll the dough into a circular shape until it is about 1/4” thick.

Carefully ease the dough into tart pan. If it cracks or breaks during the transfer process, use your fingers to pinch and press the dough back together to repair.

Cut the excess dough off, leaving a 1-1 1/2” overhang all the way around. Then fold the overhanging dough back inward creating a thicker edge all the way around. Run your rolling pin along the top edges of the tart pan trimming off the extra dough and creating a perfect tart edge.

Line the tart dough with a sheet of aluminum foil or parchment paper, fill with beans or pie weights. Bake for 15-20 minutes until the edges begin to turn a golden brown. Remove the foil filled with beans and bake the crust for another 5 minutes until the edges are a deep golden brown and the bottom is fully baked and golden.

Allow the crust to cool completely, then fill with mascarpone filling. Smooth out the top with the back of a spatula. Then chill in the
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Fridge for at least a couple of hours allowing the filling to set up.

Once the filling is set, remove from pan and top to your liking. Serve immediately. Can be stored up to 2 days.