

Strawberry Rose Tart

Serves: 4

Total Time: 40 minutes

Ingredients

1 1/2 cups cookie crumbs (grahams, biscoff, oreo etc.)

5 tablespoons unsalted butter, melted

12 ounces mascarpone cheese, at room temp

1/4 cup powdered sugar

2 pints of strawberries, cut into roses if you wish

1/2 lemon, juiced

1 teaspoon vanilla extract

honey for drizzling

mint for garnish

Directions

To make the crust, stir together the cookie crumbs and melted butter until combined and all the crumbs are moistened. Press the crust into a 4x14 inch tart pan, pressing it up along the sides until packed. This will also work in an 8-inch round tart pan.

Stir together the mascarpone and sugar until creamy and combined. Add a squeeze of lemon juice and a splash of vanilla extract. Evenly spread the mascarpone on the cookie crust and refrigerate for at least 1 hour.

While the tart is in the refrigerator, cut the strawberries (into rose shapes if you want! There are great tutorials on YouTube!). Right before serving, place the strawberries on the tart. If desired, you can drizzle with honey or add a few fresh mint leaves for garnish. Serve immediately or keep in the refrigerator until ready to serve.