

Lemon curd, mascarpone & passion fruit tart



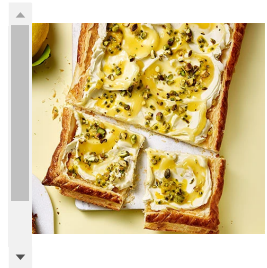
Prep: 15 mins
Cook: 25 mins
plus cooling



Easy



Serves 6



Ingredients

320g sheet of puff pastry

1 egg, beaten

250g mascarpone

150ml double cream

6 tbsp lemon curd

3 passion fruit, seeds removed

30g chopped pistachios

Method

- Step 1** Heat the oven to 200C/180C fan/gas 6. Unroll the puff pastry onto a lined baking tray. Score a 2cm border around the edge of the pastry using a sharp knife, then brush the border with the egg.
- Step 2** Bake for 15-20 mins, or until golden and crisp. Gently push down the middle with the back of a spoon, then leave to cool completely.
- Step 3** Whisk the mascarpone with the double cream and 3 tbsp lemon curd until soft and spoonable. Fold in another 3 tbsp lemon curd and the seeds of 1 passion fruit.
- Step 4** Spoon the cream mixture in the centre of the pastry and scatter over the seeds of 2 passion fruit and the chopped pistachios.