

STRAWBERRY ROSE TART

Perfectly paired alongside Rosé





INGREDIENTS

- 1 1/2 cups cookie crumbs, such as graham crackers or biscoff cookies
- 5 tablespoons unsalted butter, melted
- 12 ounces mascarpone cheese, at room temperature
- 1/4 cup powdered sugar
- 2 pints of strawberries, cut into roses if you're feeling fancy
- 1/2 lemon, juiced
- 1 teaspoon vanilla extract
- honey for drizzling
- fresh mint for garnish

INSTRUCTIONS

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 4 x 14 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. If you have lemon juice or vanilla extract on hand, add a splash. Spread the mascarpone on the graham crust evenly. Refrigerate for at least 1 hour.

While the tart is in the fridge, cut the strawberries. Right before serving, place the strawberries on the mascarpone tart. If desired, you can drizzle the strawberries with honey or add a few fresh mint leaves for garnish. Serve immediately, or keep in the fridge until ready to serve.

