



# Walnut Berry Mascarpone Tart

## Ingredients

- 1 sheet frozen puff pastry, thawed and rolled into a 10x14 inch rectangle
- 2 pints of raspberries, blackberries or strawberries
- 4 tablespoons white sugar, divided
- 3/4 cup mascarpone cheese or room temperature cream cheese
- 1 large egg
- 1 teaspoon [Fustini's Walnut oil](#)
- pinch of Kosher salt
- [Fustini's Raspberry](#) or [Asian Blackberry balsamic](#), optional for garnish

## Directions

### Step 1.

Heat the oven to 425°F with a rack in the upper-middle position. Line a rimmed baking sheet with kitchen parchment; place the pastry on top.

### Step 2.

In a bowl, toss the raspberries and 2 tablespoons of sugar. In another bowl, whisk the mascarpone, egg, walnut oil, salt and remaining 2 tablespoons of sugar. With a paring knife, score a 1-inch frame around the edge of the pastry, then poke holes in the pastry with a fork, avoiding the border.

### Step 3.

Spread the mascarpone mixture inside the border; scatter the raspberries on top. Bake until the pastry is golden brown, 20 to 25 minutes. Drizzle with Fustini's balsamic. Serve warm or at room temperature.