

Oven free raspberry & lime tart (Tarte sans cuisson à la framboise et au citron vert)

Servings 6	Prep time : 20min	Cook time : 0min	Resting time : 2h
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Ingredients

Pie crust

- **1,8 oz (150g)** of petit beurre (French shortbread biscuit)
- **1/3 cup (80g)** of butter

Garnish

- **4,4 oz (125g)** of mascarpone cheese
- **1/3 cup (75g)** of liquid cream with 30% of fat
- **1/4 cup (50g)** of granulated sugar
- **1 tbsp** of vanilla sugar
- **1** lime zest
- **10,5 oz (300g)** of raspberry

Step by Step instructions

Step 1

Crumble the biscuits with a mixer or a rolling pin. Place them in a mixing bowl.

Add the melted butter and stir to obtain a sand texture. Pour your mix in your tart pan and press with a spoon or any flat tool to obtain a regular surface.

Place in the fridge to cool for an hour.

Step 2

Whisk together the mascarpone cheese with the sugar, the vanilla sugar & the vanilla.

Add the liquid cream and whisk them until they thicken.

Step 3

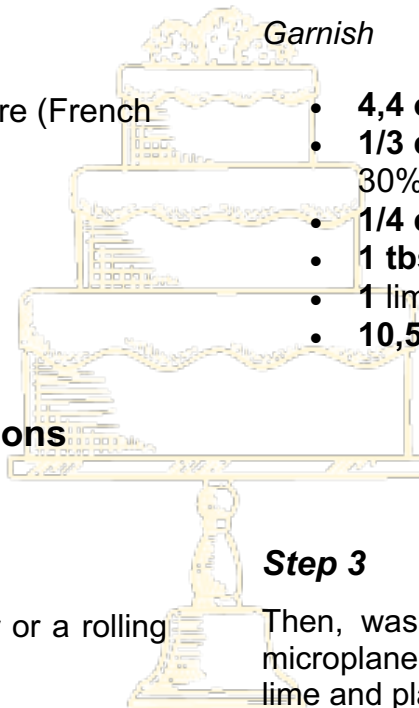
Then, wash carefully your lime and take a microplane grater. Take off the zest from your lime and place them in your cream.

Stir a little bit to incorporate everything together.

Step 4

Take back your pie crust and pour inside your cream. Place on the top your fresh raspberries.

Your tart is ready! Place it in the fridge for an hour before tasting.



French Pastry Secrets
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