

# Oven-free raspberry & lime tart

<b>Servings</b> 6	<b>Prep time :</b> 20min	<b>Cook time :</b> -	<b>Resting time :</b> 2h
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## Ingredients

### *Pie crust*

- **150g** of petit beurre (French shortbread biscuit)
- **80g** of butter

### *Garnish*

- **125g** of mascarpone cheese
- **75g** of liquid cream with 30% of fat
- **50g** of granulated sugar
- **1 tbsp** of vanilla sugar
- **1** lime zest
- **300g** of raspberry

## **Step by Step instructions**

### *Make the Crust*

Crush the biscuits finely using a food processor or by sealing them in a zip-top bag and rolling with a pin. Mix the crumbs with melted butter until fully combined.

Line the bottom of a tart pan (preferably one with a removable base) with the mixture. Use the back of a spoon or a flat-bottomed glass to press the crust evenly into place.

Place the tart base in the fridge for at least 30 minutes to firm up.

### *Prepare the Mascarpone Cream*

In a large mixing bowl, whisk the mascarpone with the powdered sugar until smooth.

Pour in the whipping cream and continue whisking until the mixture thickens and holds its shape. Fold in the lime zest for a fresh, zesty touch.

### *Assemble the Tart*

Once the crust is firm, spread the mascarpone cream evenly over the base. Top generously with fresh raspberries. You can place them neatly in rows or scatter them for a more rustic look.

Refrigerate the tart for at least 1 hour before serving. This allows the flavors to blend and the texture to fully set.