



Passion fruit tart with honeyed mascarpone cream

This recipe features a delicious contrast between the tartness of passion fruit and the richness of mascarpone.

Bake a sweet pastry case, which is sold in the shops these days. Here we've rolled and folded the pastry into a fluted tart case. Weigh the tart base down during baking with a cling film bag of rice.

After 10 minutes or so in a medium oven at 150C, the pastry should be turning golden brown. Remove the rice bag and return the pastry tart back to the oven to dry out the base.

To make the custard filling, add lemon juice and sugar to the passion fruit pulp and bring the pan to the boil. Whisk egg yolks and sugar in a bowl until creamed. Strain in the passion fruit and lemon mix. Pour in double cream and stir until mix is incorporated.

Pour the custard into pastry case and finish in a slow oven at about 120C (Mark 1) for 10 minutes or so until the mix is set. Check by wobbling the pastry case.

Allow to cool for two hours before dusting with castor sugar and caramelising the top gently with a blow torch or under the grill.

Mix heather honey into mascarpone and shape with two dessertspoons before serving alongside.

Recommended wine: Muscat de Beaumes de Venise, Fenouillet, 2003

Ingredients

Serves four

Sweet pastry - 300g

Custard filling

Lemon - 2

Passion fruit - 3

Caster sugar - 120g

Egg yolks - 4

Double cream - 100ml

Mascarpone - 250g

Heather honey - 1 tbs

