



## Fruit Tart

Recipe By JOHN GIFALDI

SERVES: 6

### INGREDIENTS:

- 1 package puff pastry shells, thawed
- 4 oz cream cheese, softened at room temperature
- ¼ cup powdered sugar
- ¼ cup lemon curd
- ¼ cup heavy cream, whipped to stiff peaks
- splash of vanilla extract
- handful of mixed berries
- fresh mint, for garnish

### DIRECTIONS:

- 1. Preheat the oven to 375°F.
- 2. Place pastry shells on a parchment-lined baking sheet allowing space between.
- 3. Bake for 15 minutes or until golden brown and allow to cool completely. Meanwhile, make the topping.
- 4. In a bowl, mix the cream cheese, powdered sugar, and a touch of vanilla, then add in the lemon curd.
- 5. Option 1: Add the mixture to a piping bag leaving out the whipped cream. Pipe the mixture into the shells then top each shell with a dollop of whipped cream, then top with berries and mint.
- 6. Option 2: Fold in the whipped cream, add to a piping bag, and fill the shells. Then top with berries and mint.

**Did you make this recipe?**

Tag your picture ( @inglesmarkets ) and you might win a prize!