



JERNEJ KITCHEN

BLUEBERRY TART

Blueberry tart that is perfect for summer celebrations and picnics. Homemade buttery tart crust and light, creamy mascarpone, yogurt, and blueberry filling.

MAKES	1	TART (24CM / 9 - INCH)
PREPARATION:	20	MINUTES
TART CHILL:	60	MINUTES
TOTAL TIME:	120	MINUTES

BLUEBERRY TART

1/2 [Tart Dough](#)

500 g mascarpone cheese (1.1 lb)

125 g greek yogurt (4.4 oz)

2 tbsp good quality rum

1/2 vanilla pod (seeds only)

500 g fresh blueberries (1.1 lb) or
other seasonal berries

60 g sugar (2.1 oz)

1 unwaxed lemon

200 g whipping cream (7 oz)

TOOLS AND EQUIPEMENT

bowl

spatula

whisk

[tart pan \(24cm / 9-inch
diameter\)](#)

TART DOUGH

Prepare and bake the tart dough. If you will bake our Tart dough, you can click on the ingredient on the left and follow the instructions.

BLUEBERRIES

Wash the blueberries under running water and drain them well. In a bowl, mix together 20g / 0.7 oz of sugar, freshly grated lemon zest, and freshly squeezed juice of a ½ lemon. Add 100g / 3.5 oz of blueberries and give it a good toss. Set aside until needed.

CREAM

In a mixing bowl, whip together mascarpone, greek yogurt, vanilla beans, and rum to get a soft, light, and shiny texture. Whisk the whipping cream in another bowl with 40g / 1.4 oz of sugar until soft peak forms. Add 1/3 of the whipping cream to the mascarpone-yogurt mixture and combine well using a spatula. Gently fold in the rest of the whipping cream so that you get a light and airy cream.

SERVE

Gently pour about half of the cream into the prebaked tart crust. Spread the cream evenly using a flexible spatula. Add sugar-coated blueberries (from Step 1) to the remaining half of the cream and stir to combine to release the juice and flavor from the berries. Spread the blueberry cream over the top of the tart. Arrange the blueberries to your liking; we like to cover the tart filling completely. Refrigerate for 1 hour and serve. You can sprinkle it with some icing sugar if you like.