

## Mixed Berry Tart

Chef Betsy Bell, Nordstrom's Cafe

Serves 8

### **Crust:**

#### **Ingredients:**

½ lbs. Whole Butter, unsalted; chilled & cubed  
2 cups AP Flour  
½ cup Powdered Sugar  
1 tbs. Orange Juice  
Zest of 1 Orange  
Pinch of Kosher Salt

### **Method:**

In a mixer combine all ingredients. Wrap in plastic and chill. Roll out to a 14"-16" circle and lay into a tart pan. Trim, dock and chill again for 30 minutes. Preheat oven to 350°. Bake for 25 minutes until golden. Cool to room temperature prior to filling.

### **Filling:**

#### **Ingredients:**

1 lbs. Mascarpone Cheese  
1 cup Granulated Sugar  
½ cup Orange Juice  
2 cups Heavy Cream  
Zest of 1 Orange

### **Method:**

Blend mascarpone and sugar. Add rest of ingredients and whip until smooth. Chill

### **Topping:**

2½ pints Blackberries  
1½ pints Raspberries  
½ pint Blueberries

### **Glaze:**

½ cup Apricot Jam, strained  
½ cup Raspberry Jam, seedless  
½ Orange Juice

Heat glaze ingredients in a microwave or small S/S sauce pan. Stir well. Cool slightly. Drizzle over berries. Chill Tart