



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

SWEET ORANGE RICOTTA TART

{ FROM HAMPTONS LANE }

INGREDIENTS:

- 1 **Puff Pastry Sheet**, room temperature
- ½ cup + ½ cup organic cane **Sugar**
- 4 Tablespoons **TB Sweet Orange Aromatic Finishing Sugar**, plus extra for finishing the tart
- 1 cup **Ricotta Cheese**
- ¾ cup **Mascarpone Cheese**
- 3 pasture-raised **Eggs**
- 2 navel **Oranges**

TB | TidBits: *To candy the orange slices, slice the other orange into ¼ inch slices, set aside. In a cast iron skillet, combine the remaining ½ cup cane sugar and 2 Tablespoons TB Sweet Orange Sugar with ⅓ cup water. Bring to a simmer and simmer for 8 minutes, or until the sugar becomes golden. Add the orange slices and simmer for 3 minutes to candy, then set aside on parchment paper to cool.*

METHOD:

Preheat oven to 350°F. Roll out puff pastry and arrange in rectangular tart pan. Trim edges and line with parchment paper and pie weights. Bake for 10 minutes, then remove pie weights and parchment paper and set aside while you make the filling.

For the filling, combine ½ cup cane sugar, 2 Tablespoons of the TB Sweet Orange Sugar, the ricotta, the mascarpone, the eggs, and the zest and juice from one orange. Whip together until well combined, then pour into the tart crust, and bake for 30 minutes.

While the tart is baking, make the candied orange slices {see TB TidBits}. Arrange orange slices on cooled, cooked tart and top with another tablespoon of TB Sweet Orange Sugar. Serve chilled or at room temperature.

Serves 6 – 8.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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