

MORTON & BASSETT SPICES®

Mascarpone, Pear & Prosciutto Tart



- 2 sheets puff pastry, thawed
- 8 ounces mascarpone
- ¼ teaspoon Morton & Bassett Fine Ground Black Pepper
- ½ teaspoon Morton & Bassett Aniseed
- ½ teaspoon Morton & Bassett Fennel Seed
- 1 tablespoon olive oil
- 1 pear, sliced thin – about ⅛ inch or thinner
- 1 egg yolk
- 1 tablespoon milk
- 8-10 slices of prosciutto
- 1 tablespoon honey

Preheat the oven to 400°F. Place puff pastry on a parchment lined baking sheet and spread the mascarpone over top, leaving about an inch from the edge. Drizzle with olive oil, followed by M&B Fine Ground Black Pepper and pear slices. Gently fold over the edges of the puff pastry to create a crust. Combine milk and egg yolk to create an egg wash, and brush egg wash over the puff pastry crust. Sprinkle M&B Aniseed along the crust. Add M&B Garlic Powder and M&B Fennel Seed across the entire tart. Bake for 30 minutes. Top the tart with prosciutto slices and a drizzle of honey. Place back in the oven for another 5-7 minutes to crisp the prosciutto. Remove and slice.

Servings: 6 | Time: 45 minutes



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