

Tortino di Mora (Blackberry Tartlets)

makes 10, prep 30mins + chilling time, cook 10mins

sweet pastry

125g butter
100g icing sugar
pinch of salt
255g plain flour
½ zest of lemon
1 egg
2 tbsp cold water

filling

1 vanilla pod, split lengthways and seeds scraped and saved
500g mascarpone
100ml single cream
3 tbsp sugar
310g blackberries,
2 tbsp Blackberry jam

- 1 Grease ten 10cm loose-bottomed tartlet tins with little butter.
- 2 Cream together the butter and icing sugar and then rub in the flour. Next add in the lemon zest and egg and mix until it resembles breadcrumbs. To finish mix in the water.
- 3 Lightly work into a dough then wrap with clingfilm and chill for 30 minutes.
- 4 Roll out the dough and line your tartlet tins. Chill the dough for 20 minutes. Preheat the oven to 180°C/gas 4 and bake the pastry case for around 8 minutes or until lightly golden.
- 5 In a large bowl whip together the mascarpone, cream, vanilla seeds and sugar until shiny.
- 6 Add the cream mixture to the pastry cases leveling out as you go. Cover each tart with the berries.
- 7 Make a glaze in a small pan by melting jam with a few tablespoons of water. Brush each berry with the glaze.