

Marias Gamesa® Raspberry Cookie Tart

Ingredients

Crust:

- 1 pkg (4.9 oz) Marías
- 2 tbsp granulated sugar
- 1/3 cup unsalted butter, melted

Raspberry Curd Filling:

- 4 cups fresh raspberries, divided
- 3/4 cup granulated sugar, divided
- 1 tbsp freshly grated lemon zest
- 1/3 cup freshly squeezed lemon juice
- 3 tbsp cornstarch
- 2 eggs
- 2 egg yolks
- 1/4 cup unsalted butter
- 1/2 cup heavy or whipping (35%)
- 1 tbsp cream confectioners' (icing) sugar
- 1 tsp vanilla extract

How to make it

1. Crust: Preheat oven to 350°F.
2. In food processor, pulse Marías Gamesa® Cookies until finely ground. Add sugar and pulse to combine. Add butter and pulse until mixture is an evenly coated crumb. Press into bottom and sides of greased 9-inch tart pan.
3. Bake for 10 to 15 minutes or until light golden. Let cool completely.
4. Raspberry Curd Filling: In large bowl, toss together 3 cups raspberries, 1/4 cup granulated sugar and lemon juice; let stand for 10 minutes. Transfer to blender and purée until smooth. Pass mixture through fine-mesh sieve into medium bowl (makes about 1 ½ cups; discard



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
45 min	15 min	60 min	8

Made with



Marías

solids). Whisk in cornstarch until blended and transfer to medium saucepan.

5. In another medium bowl, whisk together eggs, egg yolks and remaining granulated sugar until pale and thickened. Whisk eggs mixture into raspberry purée in saucepan until combined. Stir in lemon zest.
6. Transfer saucepan to low heat; whisking constantly, bring to a gentle simmer but don't boil. Whisking constantly, cook for 3 to 5 minutes or until thickened and smooth.
7. Remove from heat; stir in butter until melted and incorporated. Pass mixture through clean fine-mesh sieve into clean medium bowl (discard solids). Scrape filling into prepared crust. Cover surface directly with plastic wrap.
8. Refrigerate for 2 to 3 hours or overnight until well chilled, thickened and set. Keep refrigerated until ready to serve.
9. Just before serving, in another medium bowl and using handheld electric mixer, beat cream until stiff peaks start to form. Beat in confectioners' sugar and vanilla until combined.
10. Top tart with mound of whipped cream mixture in center and garnish with remaining raspberries.