

Strawberry Kwarktaart Mix – instructions

Included: Tart mix, crust mix and baking paper.

You will need: 1 pint Mascarpone or Ricotta, 1 C whipping cream 4 1/2T butter and 1 ¾ C water

Crust preparation:

Place the enclosed sheet of parchment paper in the bottom of the spring form pan.

Melt 4 ½ T butter in a pan, take the pan off the heat and stir in the contents of the crust mix.

Cover the bottom of the springform pan evenly with the crust mixture and press it firmly with the back side of a spoon.

Place in the refrigerator for about 10 minutes.

Filling

Put the 1 ¾ C water at room temperature and the filling mix in a bowl and beat with a mixer on the lowest setting until a smooth.

Add the Mascarpone or Ricotta and the whipping cream, with the mixer to the highest setting and whip until light and well blended about 2 minutes, (for best results, use the Mascarpone or Ricotta and whipping cream directly from the refrigerator).

Pour the Tart mixture over the crust.

Refrigerate for about 1 hour until the filling is set.

Decorate the cake with creamy whipped cream and strawberries.