



15 Minutes



18-24 Minutes



Easy



Makes 16



MARSCAPONE PUFF PASTRY PARCELS

Ingredients

For the Puff Tartlet

- 1 Rich's Premium Puff Pastry or Butter Puff Pastry Sheet

For the Filling

- 500g mascarpone
- 1l Versatie
- Juice of 1 lemon
- 250g castor sugar
- Sprig of thyme

For the Garnish

- Mixed berries
- Icing sugar

Method

1. Preheat the oven to 180°C.
2. Allow the puff pastry to slightly defrost.
3. Dock the pastry sheet.
4. Cut into 7cm x 7cm squares.
5. Score a smaller square inside.
6. Bake for 18-24 minutes until pastry is golden brown.

For the Filling

1. Whip the Versatie® and the castor sugar together until aerated
2. Add the lemon juice, mascarpone and the thyme.
3. Whip until stiff peaks form.

Assembly

1. Once the pastry squares have cooled, press down the smaller square indent
2. Pipe the filling into the cavity.
3. Garnish with berries and dust with icing sugar before serving