

THE WAY THE COOKIE CRUMBLES



Berry Tart with Mascarpone Cream (crust rewritten from Dorie Greenspan's *Baking: From my Home to Yours*; filling adapted from Gourmet via epicurious)

Crust:

1½ cups all-purpose flour
½ cup (2 ounces) confectioners' sugar
¼ teaspoon salt
1 stick plus 1 tablespoon (9 tablespoons) very cold (or frozen) unsalted butter, cut into small pieces
1 large egg yolk

Filling:

1 cup (8 ounces) mascarpone cheese
⅓ cup well-chilled heavy cream
¼ cup (1.75 ounces) sugar
1½ cups raspberries
1½ cups blueberries
1½ cups blackberries
2 tablespoons red currant jam or raspberry jelly
2 tablespoons dark berry liqueur such as blueberry, blackberry, or cassis or port

1. For the crust: Put the flour, confectioners' sugar, and salt in a food processor and pulse to combine. Scatter the butter over the dry ingredients and pulse until the butter is coarsely cut, with some pieces the size of oatmeal flakes and some the size of peas. Stir the yolk with a fork and add it a little at a time, pulsing after each addition. Process in long pulses until the dough forms clumps and curds; the sound of the machine working will change. Scrape the sides of the processor bowl to incorporate any unmixed dry ingredients.
2. Grease a 9-inch fluted tart pan with a removable bottom. Press the dough evenly over the bottom and up the sides of the pan. Freeze the crust for at least 30 minutes before baking.
3. Center a rack in the oven and heat the oven to 375 degrees.
4. Spray a piece of aluminum foil with nonstick spray and fit the foil, oiled side down, tightly against the crust. Put the tart pan on a baking sheet and bake the crust for 25 minutes. Carefully remove the foil. If the crust has puffed, press it down gently with the back of a spoon. Bake for another 8 minutes or so, or until it is firm and golden brown. Transfer the tart pan to a rack and cool the crust to room temperature before filling.
5. For the filling: In a bowl with a whisk or an electric mixer, beat together the mascarpone, cream, and sugar until the mixture holds stiff peaks. Spoon the mixture into the shell, spreading it evenly.
6. In a large bowl, combine the raspberries, blueberries, and blackberries. In a small saucepan, simmer the jam and port, stirring, until reduced to about 3 tablespoons; pour over the berries. With a rubber spatula, gently stir the berries to coat evenly. Mound the berries decoratively on the mascarpone cream. The tart may be assembled 2 hours ahead and chilled; bring to room temperature and remove the sides of the pan before serving.