

## WARM DATE AND MASCARPONE TART

**Preparation Time:** 25 minutes

**Total Cooking Time:** 25 minutes

**Serves:** 6 -8

### Ingredients

4 sheets filo pastry

40 g (1 ¼ oz) unsalted (sweet) butter, melted

¼ cup ground almonds

225 g (7 ¼ oz) fresh date, pitted and sliced

2 eggs

2 teaspoons custard powder

125 g (4 oz) mascarpone cheese

¼ cup castor (superfine) sugar

½ cup (4 fl oz) cream

2 tablespoons flaked almonds



- Preheat oven to moderate 180°C (350°F/Gas 4). Brush a shallow 10 x 35 cm (4 x 14 inch) fluted rectangular flan tin with oil or melted butter.
  - Brush a sheet of filo pastry sparingly with melted butter, sprinkle with ground almonds.
  - Fold pastry sheet in half lengthways.
  - Carefully line flan tin lengthways with pastry – repeat process with remaining pastry, butter and nuts.
- 
- Spread dates evenly over the pastry base
  - Combine eggs, custard powder, cheese, sugar and cream in a medium bowl; whisk until smooth.
  - Pour mixture over dates
  - Sprinkle with flaked almonds
  - Bake for 25 minutes or until custard is set and golden.
  - Leave for 10 minutes before slicing
  - Serve warm with whipped cream