

Serves 6-8

Lemon Tart with Fresh Berries

featuring... 34° Natural Crispbread

Ingredients:

24 pieces **34° Natural Crispbread**
8 oz. mascarpone (Italian cream cheese)
4 oz. homemade or purchased lemon curd
Fresh strawberries, blueberries,
raspberries and/or blackberries
Fresh mint, for garnish

Directions:

- Stir the mascarpone to make it easier to spread.
- Gently spread 34° Natural Crispbreads with a thin smooth layer of mascarpone.
- Top each crispbread with a generous dollop of lemon curd.
- Garnish with individual berries and fresh mint sprigs.
- Enjoy this fresh and light dessert immediately!

Tip: Regular cream cheese, plain or vanilla yogurt, or lightly sweetened sour cream can be used in place of the mascarpone.

Treat these delicate crispbreads with care and consider assembling these delicious little desserts by using small zip-top bags as simple pastry bags. Place a small amount of mascarpone and lemon curd in each of two separate bags, then snip off a tiny corner and squeeze gently onto crispbreads.



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