

The Best Mascarpone Tart with Cherry Jam: A Simple, Elegant Dessert for Any Occasion

The mildness of the mascarpone cuts right through the sugar of the cherry jam.



TIME
20 min

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INGREDIENTS

For the Dough: 2 Large eggs
100 g Granulated sugar
90 ml Seed oil (sunflower or vegetable works best for a neutral flavor)
300 g All-purpose flour (plus extra for dusting)
1/2 teaspoon Baking yeast (baking powder)
For the Filling: 150 g Mascarpone cheese (room temperature)
20 g Powdered sugar
2 tablespoons Whole milk
150 g Cherry jam (high-quality preserves make a huge difference!)

DIRECTIONS

1. Prepare the Dough: In a large mixing bowl (ciotola), use your electric whip to beat the eggs and granulated sugar together until the mixture is pale and foamy. Slowly pour in the seed oil while continuing to mix. Sift in the flour and yeast, then transition to kneading by hand until a smooth, non-sticky roll forms. Wrap the dough tightly in clear film and let it rest in the fridge for at least 20 minutes to firm up.
2. Whip the Mascarpone Cream: While the dough rests, prepare the creamy center. In a clean bowl, combine the mascarpone, powdered sugar, and milk. Use a spoon or whisk to blend until the mixture is smooth and homogeneous. Set this aside.
3. Assemble the Base: Preheat your oven to 180°C. Take your 20 cm pan and butter it generously. Roll out about 2/3 of your dough with a rolling pin (mattarello) and lay it into the pan. Press it into the edges and use the tines of a fork to "dock" or prick the bottom-this prevents the dough from puffing up.
4. Layer the Flavors: Spread the mascarpone cream evenly over the tart base. Next, carefully spoon the cherry jam over the cream. Level it with the back of a spoon, being careful not to swirl the two layers together too much (unless you want a marbled look!).
5. Decorate and Bake: Roll out the remaining dough and cut it into strips. Create a lattice pattern or use cookie cutters for a custom look. Bake for approximately 30 minutes at 180°C until the crust is a beautiful golden brown.

SWAPS & NOTES

The Oil: Using seed oil creates a very pliable, soft dough.

However, if you prefer a traditional shortbread snap, you can swap it for 110 g of cold, cubed butter.

Strawberry, apricot, or even a spicy plum jam work beautifully here.

The Cream: If you can't find mascarpone, a full-fat cream cheese (softened) can work in a pinch, though it will be slightly tangier.

TIPS FOR SUCCESS

Don't Overwork the Dough: Mix until just combined to keep the crust tender.

Temperature Matters: Ensure your mascarpone is at room temperature before mixing to avoid lumps.

Cooling is Key: Let the tart cool completely on a platter before slicing.

This allows the mascarpone layer to set, giving you those clean, beautiful slices.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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