

Easy Jam and Mascarpone Crostata Recipe

If you love classic European-style desserts, this

OVEN
350°F

TIME
20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Dough:

2 eggs

100 g granulated sugar

90 ml seed oil

300 g all-purpose flour

1/2 teaspoon baking powder

For the Filling:

150 g mascarpone cheese

20 g powdered sugar

2 tablespoons milk

150 g cherry jam

DIRECTIONS

1. Prepare the Dough: Beat eggs with granulated sugar until light and foamy. Add seed oil and mix well.
2. Stir in sifted flour and baking powder. Knead gently until a soft dough forms. Wrap in plastic wrap and refrigerate for 20 minutes.
3. Make the Mascarpone Cream: In a bowl, mix mascarpone, powdered sugar, and milk until smooth and creamy.
4. Prepare the Pan: Preheat oven to 180°C (350°F). Grease a 20 cm tart pan.
5. Shape the Crust: Roll out chilled dough and press into the prepared pan. Prick the base with a fork.
6. Fill the Tart: Spread mascarpone cream evenly over the base. Spoon cherry jam over the mascarpone layer and spread gently.
7. Create the Lattice: Use remaining dough to create decorative strips over the top.
8. Bake: Bake for about 30 minutes, or until golden brown. Allow to cool completely before slicing.

SWAPS & NOTES

Jam variations: Raspberry, apricot, or strawberry work beautifully.

Oil substitute: Use light olive oil or melted butter for a richer flavor.

Citrus twist: Add lemon zest to the mascarpone mixture.

Extra crunch: Sprinkle sliced almonds on top before baking.

TIPS FOR SUCCESS

Don't overwork the dough to keep it tender.

Chill dough if it becomes too soft while working.

Let tart cool fully for clean slices.

Dust with powdered sugar before serving for a polished look.

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

Original recipe: <https://chefmaniac.com/easy-jam-and-mascarpone-crostata-recipe/>