



Puff Pastry Fruit Tarts with Ricotta Cream Filling

These tarts are so many of my favorite things in one perfect little individual dessert! You get a perfectly flaky, perfectly golden, sky-high puff pastry, and it's finished with fresh, colorful berries. Simply put, they are so dreamy and you need to make them.

Ingredients

Filling and toppings

- 1 1/2 cups (380g) whole milk ricotta cheese, strained*
- 1/2 cup (120ml) heavy cream
- 3/4 cup (90g) powdered sugar, divided
- 6 oz cream cheese, softened
- 1/2 tsp vanilla extract
- Fresh blueberries, raspberries or strawberries
- Fresh mint, for garnish (optional)

Tarts

- 2 sheets frozen puff pastry (17.3 oz total)
- 1 large egg mixed with 1 Tbsp water
- 1 1/2 Tbsp (19g) granulated sugar

Procedures

1. For the filling: Whip heavy cream in a medium mixing bowl using an electric hand mixer set on high speed until soft peaks form. Add 1/4 cup of powdered sugar and whip until stiff peaks form, set aside.
2. In a separate medium mixing bowl whip cream cheese until fluffy, about 1 minute on high speed. Add remaining 1/2 cup powdered sugar and vanilla and mix until combine.
3. Add ricotta and whip until fluffy, about 1 minute longer. Fold in whipped cream mixture. Cover and chill through. Keep chilled until ready to serve pastries (use within the day for best results).
4. For the pastries: Thaw puff pastry about 20 - 30 minutes (it should still be cold, don't thaw entirely through it should hold a fairly stiff shape). Preheat oven to 400 degrees about halfway through thawing puff pastry.
5. Unfold dough then cut each sheet into 9 squares (I used the folds as a guide cutting those into strips, then from there each strip the into thirds). Without cutting all the way through the dough, cut a square inside of each pastry square, coming about 1/2-inch from the edge on all sides.
6. Transfer pastries to two 18 by 13-inch baking sheets lined with silicone baking mats or parchment paper, spacing them at least 1 1/2-inches apart.
7. Transfer one baking sheet of pastries to refrigerator to keep cold. Brush remaining sheet of puff pastries with egg mixture and sprinkle with sugar.
8. Bake 10 - 15 minutes until well puffed and golden brown. Remove from oven and immediately (and gently), follow square previously cut and cut once more using a sharp knife so the pastry will collapse in the center while it's still warm.
9. Repeat process with second chilled sheet of pastries. Let pastries cool on a wire rack.
10. To assemble pastries: Transfer filling to a piping bag fitted with a star or round tip. Pipe filling into puff pastry squares just before serving then top with fresh fruit and mint.