

Farm Fresh To You



HARVEST OF THE SEASON

Embrace the zest of the season with our recipe for a Grapefruit and Ginger Tart! This delightful dessert combines the tangy sweetness of grapefruits with creamy mascarpone and a hint of ginger, all encased in a chocolate-brushed crust.

INGREDIENTS

Sweet Dough

- 1 1/3 cups unsalted butter
- 1 2/3 cups powdered sugar
- 2 large eggs, room temperature
- 2 cups all-purpose flour
- 1/2 tsp sea salt

Filling

- 7 grapefruits
- 16 oz mascarpone cheese, room temperature
- 3 Tbsp candied ginger, finely chopped
- 4 Tbsp powdered sugar
- 1/2 cup semi-sweet chocolate, melted

DIRECTIONS

1. Preheat the oven to 350°F.
2. Prepare Tart Pan. Spray a 9- or 10-inch tart pan (with a removable bottom) with nonstick baking spray. Cut out a piece of parchment paper to fit the pan and place it on top of the spray.
3. In a mixing bowl using a paddle attachment, whip the butter and powdered sugar until light and fluffy, about 5 minutes. Add the eggs one at a time, scraping the bowl frequently with a spatula. Mix in the flour and salt.
4. Roll out the dough between two pieces of plastic wrap and chill in the fridge for 20-30 minutes until firm. Roll the dough into a 13-inch round on a floured surface and fit it into the tart pan. Repair any breaks with your fingers and press the dough against the pan sides. Chill for 30 minutes.
5. Line the shell with parchment and fill with pie weights or dry beans. Bake for 15 minutes in the center of the oven, remove weights and parchment, and bake until golden, about 15 more minutes. Let cool.
6. Prepare the filling. Juice one grapefruit. Segment the remaining 6 grapefruits, remove all peel and pith, and cut the segments free from the membranes. Place segments on paper towels. Whisk together mascarpone, candied ginger, 2 Tbsp grapefruit juice, and 2 Tbsp powdered sugar until spreadable. Adjust thickness with more juice if needed.
7. Assemble the tart. Paint the tart shell with melted chocolate and chill until hard. Spread the ginger mascarpone evenly in the shell and top with grapefruit segments. Dust with the remaining 2 Tbsp powdered sugar. Serve immediately.

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