



Summer Fruit Cream Tart

Makes: 1 9-inch tart

Prep Time: 10 minutes

Total Time: 25 minutes

Cookie Crust:

- 28 Golden Oreo Cookies (310grams)
- 1/3 cup unsalted butter, melted

Fruit Mousse:

- 11 ounces fresh fruit and/or berries (see Chef's Notes)
- 8 ounces cream cheese
- 1/3 cup sugar
- 1 tbsp gelatin powder
- 2 tsp pure vanilla extract
- 1 cup whipping cream, chilled

Cookie Crust:

Add cookies with cream filling into a food processor and crush until finely ground. Transfer crumbs to a medium bowl, add melted butter and mix until crumbs are evenly moistened. Press the mixture onto the bottom and up the sides of a 9 or 9.5-inch tart pan (or another pan with removable bottom). Place in the fridge or freezer for at least 15 minutes to firm up while you make the filling.

Fruit Mousse:

Add the fruit into a blender and blend until smooth. Add cream cheese, sugar, gelatin powder and vanilla and blend until smooth. Set aside.

In a mixing bowl, whip up the cold whipping cream using an electric hand mixer, until stiff peaks form. Refrigerate until ready to use.

Gently fold the whipped cream into the fruit purée mixture,. Stir just until combined. Fill the mixture into the prepared tart pan, smoothing out evenly, and refrigerate for 4 hours at least or better overnight to firm up.

When the mousse is firm, remove the tart by gently pressing against the removable bottom of your pan. Decorate your tart with fruit, flowers or other toppings, and serve chilled.

Chef's Notes:

Any combination of fruit and berries will work. In the tart in the photo, I used purple plums, mangos, raspberries and strawberries. Be sure to peel fruit prior to blending.

If you want a crisper and less soft crust, you can bake it in a 350°F preheated oven for 5-6 minutes, then let cool completely before adding the filling.