Fresh Fruit Tart

Crust

1 1/3 cups flour

1/4 cup sugar

1/8 teaspoon salt

10 Tablespoons butter

2 Tablespoons water

Tart

1/3 cup white baking chips

1/4 cup heavy cream

1 teaspoon grated lime zest

juice from 2 limes

pinch salt

6 ounces marscarpone cheese

2 ripe peaches, cut into 24 1/4" slices

4 cups raspberries, blackberries and blueberries

​1/3 cup apricot preserves

Whisk together flour, sugar and salt.

Brown butter in skillet and add to flour mixture.

Transfer to a 9" tart pan and let dough rest 10 min.

Press dough into bottom and sides of pan.

Place pan on foil lined baking sheet and bake 25 minutes. Let cool 1 hour.

Microwave baking chips, cream, lime zest and salt stirring every 10 minutes until melted.

Whisk in 1/3 of marscarpone, 6 t. lime juice and then remaining marscarpone.

Transfer filling to tart shell and spread into an even layer.

Evenly space 8 blackberries around outer edge of tart.

Arrange 8 sets of 3 peach slices to the right of each berry.

Fill in outer edge of tart with blackberries.

Arrange remaining berries in center of tart.

Microwave preserves and 1 t. lime juice. Strain through strainer.

Dab over fruit using a pastry brush. Refrigerate tart 30 minutes.

Remove tart from pan and let sit 15 minutes before slicing into wedges.