



Chocolate Mascarpone Tart with Berries

1 rolled Pillsbury pie crust
1 Jar [Chocolate Moose](#)
1 8 oz. package mascarpone cheese
at room temperature
3 tablespoons powdered sugar

Zest of 1 medium orange along
with 1 **tablespoon** fresh juice
8 oz. heavy whipping cream
1 **teaspoon** pure vanilla extract
Fresh Strawberries or Raspberries
Fresh mint for garnish

Preheat oven to 450 degrees. Roll room temperature piecrust out on a board dusted with flour. Line an 8 inch diameter tart shell with piecrust and press into bottom and sides. Prick piecrust all over with a fork and bake for 10-12 minutes (until golden brown). Cool.

Run hot water over Chocolate Moose jar for 1 minute. Pour enough Chocolate Moose on the bottom of the tart shell and spread to cover with a thin layer. Place tart in the freezer for 1 hour to firm the Chocolate Moose. In a large bowl, stir together mascarpone, sugar, orange zest & juice until well mixed. In a mixer with a whisk attachment, beat whipping cream and vanilla until peaks form. Gently fold whipped cream mixture into mascarpone mixture. Spread the combined mixture into a thin layer covering the chocolate layer. Top with fresh raspberries or strawberries and garnish with fresh mint. Keep chilled until ready to serve.