

# Easy Fresh Blueberry Tart

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**Gather  
& Feast**

This might be the easiest dessert you make all year. Store-bought puff pastry, sprinkled with raw sugar and almonds, gets baked until golden and flaky, then topped with vanilla mascarpone cream and an abundance of blueberries. It's light, bright, and a beautiful seasonal dessert that comes together quickly but feels special enough for any occasion.

**SERVES** 8-10 | **PREP** 35-45 min | **COOK** 1 hr 30 min | **TOTAL** 2 hrs 15 min (+ cooling time overnight)

## INGREDIENTS

### Simple Puff Pastry Tart

- 1 x 375g sheet all-butter puff pastry, thawed
- 1 egg, whisked with 1 tablespoon water
- 3 tablespoons raw sugar
- 40g (1/3 cup) flaked or slivered almonds

### Vanilla Mascarpone Cream

- 300g thickened cream
- 2 tablespoons caster sugar
- 1 teaspoon vanilla bean paste or extract
- 250g mascarpone

### Toppings

- 1/2 cup blueberry jam
- 400g blueberries (I've used Driscoll's Sweetest Batch Blueberries)
- Zest of 1 lemon (optional)
- Pure icing sugar, for dusting

## METHOD

### Simple Puff Pastry Tart

1. Preheat the oven to 200°C/390°F (fan-forced).
2. Place the thawed pastry onto a large baking tray lined with baking paper.



3. Using a sharp knife, carefully score a 3cm (1-1.5 inch) border around the entire edge of the pastry, without cutting all the way through.
4. Brush the pastry generously with the egg wash.
5. Sprinkle with the almonds, then the raw sugar.
6. Bake for 10 minutes, rotate the tray, then bake for a further 5 minutes, or until deeply golden and puffed.
7. Remove from the oven and, while still hot, gently rescore the border so the middle settles slightly.
8. Set aside to cool completely.

### **Vanilla Mascarpone Cream**

1. While the pastry is cooling, whip the cream, sugar, and vanilla using hand beaters or a whisk until soft-stiff peaks form.
2. Add the mascarpone and gently whisk or fold until the mixture thickens to soft-stiff peaks again. This should only take a few seconds.
3. Be careful not to overmix once the mascarpone is added, as it thickens quickly.

### **To Assemble**

1. Transfer the cooled pastry to a serving platter or board.
2. Spoon the mascarpone cream over the top and gently spread it out.
3. Dollop the blueberry jam over the cream and swirl lightly.
4. Add fresh lemon zest if using-zesting over the top gives the best flavour and texture.
5. Scatter the fresh blueberries over the tart and finish with a light dusting of icing sugar.
6. Slice and enjoy!

## **NOTES**

**Pastry scoring:** Scoring creates a raised border and helps the centre settle, forming a naturally shallow “tart shell.”

**Don't overmix mascarpone:** It thickens fast - stop as soon as you reach soft-stiff peaks or it may become grainy.

### **Make-ahead tips:**

Pastry can be baked several hours ahead.

Cream can be made 2-3 hours ahead and refrigerated.

Avoid assembling too far in advance as the pastry will soften. It's best served on the day while the pastry remains crisp.



**Find the recipe and watch the video online:**

<https://www.gatherandfeast.com/easy-fresh-blueberry-tart>

Let me know if you make the recipe! x @gatherandfeast