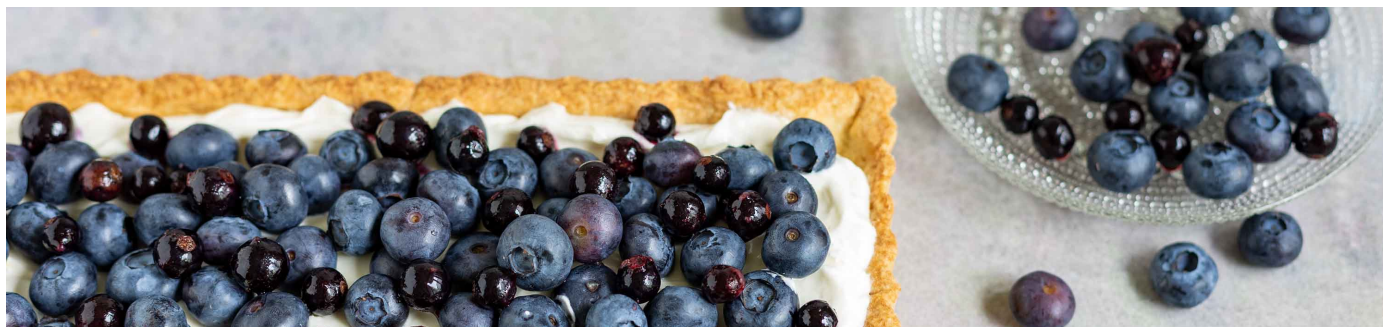


Blueberry, blackcurrant and mascarpone pie



90 min. 329 kcal SteviaSweet Crystal

Preparation

Mix the cold butter, **SteviaSweet Crystal**, flour and baking powder together until it resembles breadcrumbs. Add water and knead into a smooth dough. Wrap the dough in cling film and refrigerate for 30 minutes.

With floured fingers, completely line a flan dish with the dough. Cover the dough with baking paper and weigh down with baking beads or, for example, rice. Bake on the middle shelf of the oven at 200 °C for around 20 minutes. Once the base has cooled a little, remove the baking beads/rice and baking paper.

Prepare the filling. Mix together the mascarpone, yoghurt, lemon zest and **SteviaSweet Crystal**. Beat the mixture using a mixer until frothy.

Then spread over the cooled tart base and garnish with blueberries and blackcurrants.

Ingredients for 8 servings

Base

100 g	butter
40 g	SteviaSweet Crystal
160 g	wheat flour
1 tsp	baking powder
1 tbsp	cold water

Filling

250 g	mascarpone cheese
100 g	natural yoghurt
	zest of ½ a lemon
1 1/2 tbsp	SteviaSweet Crystal
200 g	blueberries
100 g	blackcurrants

Nutritional information per portion

329	kcal
1383	kJ
5.5	g Protein
9	g Carbohydrates
26	g Fat