

Blueberry & Mascarpone Slice



Serves 6

Prep 10 mins

Cooking 25 mins

Easy

Ingredients

1 sheet ready-made puff pastry
1 egg, beaten
2 tbsp icing sugar + 2 Tbsp for dusting
250g blueberries
2 tbsp soft light brown sugar
a squeeze lemon juice
250g mascarpone
200ml double cream
1 tsp vanilla bean paste or extract
a handful of mint leaves (optional)

1. Heat the oven to 200C/ Fan 180C/Gas 6. Unroll the puff pastry sheet and use a knife to slightly score a border 4 cm from the edge all the way round. Use a fork to prick the inside all over, then slide the whole sheet onto a baking-paper-lined tray. Brush with beaten egg and lightly dust with icing sugar. Bake in the oven for 15-20 mins or until golden and crisp, and the sides have risen. Remove from the oven and, once cooled slightly, gently push down the middle if it has risen. Cool completely.
2. Put the blueberries, brown sugar and lemon juice into a small pan and cook for 5 - 10 mins or until the blueberries split and are juicy. Cool.
3. Put the mascarpone into a bowl with the remaining icing sugar and whisk to combine. Add the double cream and vanilla bean paste, and continue to whisk until just holding soft peaks.
4. Spoon the cream mixture all over the centre of the puff pastry, creating little peaks and hollows, then spoon over the blueberry compote. Sprinkle over the mint leaves (if using) and an extra dusting of icing sugar and serve.
5. You can make the puff pastry base and blueberry compote ahead for a speedy assembly job.