

## Description



These mini tarts are always a huge hit. Delicious and pretty too!

## Ingredients:

- 13.8 oz. Refrigerated Pizza Crust
- 1/2 C. sugar, plus 1 T.
- 1 pint strawberries, hulled and diced
- 1-8 oz. container “tiramisu” flavored mascarpone cheese (may use plain flavor if unavailable)
- The Olive Tap’s [Dark Chocolate Balsamic Vinegar, 3 Leaf Plus Quality](#)

## Directions:

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper. Adding 1/4 C. of the sugar to the dough and roll out onto surface into a flat disk about 1/2? thick. Sprinkle remaining 1/4 C. of the sugar evenly over the top of the dough and press it a few times to adhere. Roll the dough to a 1/8? thickness, turning and flipping to incorporate sugar and to keep it from sticking to surface.
- 2.

With a 3" round cutter, cut out 12 dough rounds and arrange them on the lined baking sheet. Bake until crisp and golden, about 20 minutes. Remove from oven and allow to cool on the pan.

3. Put diced strawberries in a small bowl and add the remaining 1 T. of sugar and let stand until juicy, about 15 minutes.
4. To assemble the tarts, spread about 2 teaspoons mascarpone on each crisp dough round. Using a slotted spoon to drain liquid, put approximately 1 T. of diced strawberries on top of each "frosted" crisp.
5. Drizzle a little Dark Chocolate Balsamic over the strawberries. Serve immediately and enjoy! Leftover strawberries and balsamic may be used over ice cream!

Adapted from a Food Network Recipe by Claire Robinson, 2009

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/mini-strawberry-marscapone-tarts-with-dark-chocolate-balsamic-vinegar/>

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**Date**

11/21/2024