

## *Apricot Tart*

Serves 8

*Our winemaker's daughter, Misha Chelini, created this delectable dessert for our Napa Valley Wine Auction lunch party several years ago. People raved!*

Puff pastry for eight 3-inch square tarts (If you do not make your own puff pastry, Pepperidge Farm frozen puff pastry is a good substitute.)

1 egg yolk  
1 tablespoon water  
3 tablespoons granulated sugar  
10 fresh, ripe apricots (out of season, substitute apricot glaze)  
¼ cup sugar  
8 ounces mascarpone cheese  
7 ounces powdered sugar  
12 tablespoons whipping cream  
Caramel sauce

### Pastry:

If you are using frozen puff pastry, allow it to thaw for 30 minutes or until you can unfold it easily. Cut into eight 3-inch squares. Mix the egg yolk and water together. Brush the tops of the squares with the mixture, sprinkle with granulated sugar, and place them on a large baking sheet. Bake at 350 degrees for 15 minutes and then reduce to 250 degrees and bake 10 minutes more until the squares are nicely puffed and golden brown in color.

### Apricots:

While the pastry is baking, halve the apricots, remove the pits, and place in a large sauce pan with just enough water to keep the fruit from burning as it begins to warm. Cook over medium heat until the fruit becomes soft and begins to lose its shape. Stir in ¼ cup sugar or to taste and continue cooking until there is little liquid and mostly pulp remaining. (If using apricot glaze, warm slowly over low heat.)

### Cheese mixture:

In a mixing bowl combine mascarpone cheese, 6 ounces powdered sugar, and 8 tablespoons whipping cream and mix with a hand beater briefly until all ingredients are combined evenly and the mixture is fluffy. Caution: too much beating and you will get butter.

### Assembly:

Cut each pastry in half horizontally. Spread the bottom half of each with the cheese mixture and place on a dessert plate. Add a layer of the hot apricot sauce, allowing it to drip over sides of pastry. Cover with the upper half of the pastry and dust with powdered sugar in a sieve. Drizzle a small amount of hot caramel sauce over the dessert. Decorate with a sprig of mint and serve with Stony Hill Semillon de Soleil.