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White Peaches and Raspberries with White Chocolate Mousse Tart

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Peach and Raspberry White Chocolate Mousse Tart

This is a simple way to use those wonderful fresh fruits. I had some excellent white peaches, soft and really juicy, and great raspberries recently so for a dinner with friends I made this wonderful tart.



Peach

I did manage to destroy it on the trip over and ended up with a giant blob. It was wonderful tasting but not so pretty anymore, so I can say that I wouldn't recommend it to take anywhere – eat it at home and don't try to take it out in 110 degrees!

Ingredients:

- 1/2 package frozen puff pastry dough (the type I buy comes with 2 rectangles, I only used one but you could use another layer between the peaches and raspberries if you wanted)
- 3 c Heavy cream
- 12 ounces white chocolate melted (or 8 ounces of milk, semi-sweet or dark chocolate)
- 4 fresh peaches sliced thinly and dipped in lemon juice to prevent browning
- 1 pint fresh raspberries

First thaw the pastry dough. I wanted a circle because I thought the peaches would arrange nicely so I rolled it and cut into a 10 inch circles but you could just use the dough in the rectangle shape it comes in. I baked the scraps of dough as well to use as decoration on the top. Place the dough on cookie sheets, prick with a fork and bake according to the package directions until golden brown, about 20-25 minutes. Set aside to cool.

In medium-sized microwave safe bowl melt the white chocolate and 1/2 cup cream on high, stirring and checking at 30 seconds, then at 15 second intervals until white chocolate is almost melted. Stir until white chocolate is completely melted. Cool to room temperature.

In chilled med bowl place remaining cream. Beat with mixer at medium speed until soft peaks form. Fold half the whipped cream into white chocolate. Fold in remaining cream just until blended.

Place one layer of the pastry on the serving dish. Spoon a thick layer of the mousse mixture on (a little less than half), then layer the peaches, saving a few slices for decoration. Spoon on another layer of the mousse, reserving a small amount for decoration and arrange the raspberries on top. Use the pieces of the pastry dough as decoration.