

Betty's Mascarpone Cheese Pie with Summer Fruit Topping



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In this video, Betty demonstrates how to make Mascarpone Cheese Pie with Summer Fruit Topping. This is similar to cheesecake with a fruit topping, but it is not baked and is very simple to put together. It looks beautiful, especially during summer!

Ingredients:

1 baked 9-inch pie crust (I use a pre-made Oreo chocolate crust, but it was very small. For the full amount of pie filling it is better to make a homemade crust, or get a premade crust that you can fit to a 9-inch pie plate and bake. You may use a pastry crust, a graham cracker crust or a chocolate crust. You will find recipes for all of these in [bettyskitchen](#).)

9-oz. carton mascarpone cheese (A good substitution for 8 oz. mascarpone cheese is 8 oz. cream cheese + 1/6 cup sour cream + 1/8 cup whipping cream, whipped.)

1/4 cup sugar

2 cups whipping cream, whipped

1 teaspoon vanilla extract

4 cups of various fruits, washed and prepared, if necessary (I used strawberries, blackberries, blueberries, and raspberries.)

1/2 cup strawberry preserves (You may use any flavor of preserves that you like with the fruit you have selected.)

1 teaspoon orange extract (You may substitute 1/4 cup orange juice, along with some orange peel.)

In a large mixing bowl, beat a 9-oz. carton mascarpone cheese with 1/4 cup sugar until light and fluffy. Gently fold in whipped cream (2 cups before whipping) and 1 teaspoon vanilla. Pour into baked 9-inch pie crust of your choice. Cover with plastic wrap and chill 8 hours or overnight. Remove from refrigerator and place mixed fruits over the top of the cheese mixture. In a small bowl, mix together 1/2 cup strawberry preserves and 1 teaspoon orange extract. Spread thinly over fruit. Store pie (covered) in refrigerator. When ready to serve, cut into pie wedges and place on nice serving plates. Enjoy!!! --Betty