

Kiwi Tart

Dessert

Ingredients

Filling

1/3 cup granulated sugar

1 T. cornstarch

1 T. lemon juice

1/3 cup fruity white wine

1 large package cream cheese at room temperature

1/3 cup powdered sugar

1 t. vanilla

7 medium ripe kiwi

Butter pastry crust

1 1/3 cups all-purpose flour

1/2 cup cold butter cut into chunks

1 pinch salt

1 large egg

Directions

Crust:

Put flour and butter into food processor and mix until forms fine crumbs.

Add egg and salt.

Press dough over bottom and sides of 11 inch tart pan.

Bake in 300 degree oven until golden brown about 40 minutes.

Cool.

Filling: in a 1 quart pan stir together granulated sugar and cornstarch; add lemon juice and wine. Stirring, bring to a boil on high heat; set aside to cool.

With an electric mixer, beat cream cheese, powdered sugar and vanilla until very smooth. Spread cream cheese mixture evenly over bottom of tart crust.

Pare and peel kiwi's and arrange on top of cream cheese.

Spoon the wine mixture gently over the fruit. Serve at room temperature.

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