



Lemon Marmalade Mascarpone Tartlets with Meyer Lemon Caramel Sauce

8 ounces mascarpone cheese,
Softened

2 tablespoons whipping cream
1/2 teaspoon Madagascar vanilla
2 teaspoons lemon or regular sugar
1/2 cup Lemon Marmalade
Prepared tartlet shells

Garnish-
Meyer Lemon Caramel Sauce
fresh raspberries

Mix together, mascarpone, whipping cream sugar and vanilla. Fold in 1/4 cup
Lemon Marmalade Spoon the other 1/4 cup of Lemon Marmalade in the bottom
of the tartlets. Top with mascarpone lemon filling. Refrigerate until ready to use.
Warm caramel sauce (stir well) Drizzle sauce over the tartlets garnish with fresh
raspberry.

Other Lemon Marmalade Uses

Spread on toast or English muffins
Fold into cream cheese frostings for cupcakes or carrot cake.
Spoon into yogurt
Serve with vanilla ice cream
Serve with fresh fruit and crème fraiche