

Nectarine and Mascarpone Tart in a Gingersnap Crust

[Adapted from Bon Appetit, July 2002](#)

You'll want to make this a few hours before you want to serve it, or the night before.

Crust

35-40 gingersnap cookies, coarsely broken (about 9 ounces; about 3 1/4 cups plus 2 tablespoons of pieces)

6 tablespoons unsalted butter, melted

Filling

1 8-ounce container mascarpone cheese

6 ounces cream cheese, room temperature

1/4 cup sour cream

1/4 cup sugar

1 teaspoon grated lemon peel

1/4 teaspoon vanilla extract

Topping

4 to 5 small nectarines, halved, pitted, cut into thin slices

1/4 cup peach jam, warmed

For crust: Preheat oven to 350°F. Finely grind gingersnaps in processor. Add butter and blend until crumbs are evenly moistened. Press mixture over bottom and up sides of 9-inch-diameter tart pan with removable bottom. (I like to use a cold metal measuring cup to get a nice, clear demarcation between the base and sides.) Bake crust until color darkens, pressing sides with back of spoon if beginning to slide, about 8 minutes. Cool completely.

For filling: Beat first 6 ingredients in medium bowl until smooth. Beat in crystallized ginger if you're using it. Spread filling in prepared crust. Cover loosely and refrigerate at least 2 hours and up to 1 day.

For topping: Overlap nectarine slices on top of the filling in concentric circles. Spoon the jam over the nectarine slices, smoothing it out. (Mint makes an excellent garnish)

Serve, or refrigerate up to 6 hours.