

# Ricotta and Marsala Tarts

## Serves

22-24

## Ingredients

### *Thawed*

17.3-oz pack of ready-rolled puff pastry

### *Frozen*

1 full cup of Ricotta cheese

1 egg, plus 2 egg yolks

4 tbs. sugar

2 tbs. Marsala

2 lemons zested

1/3 cup of golden raisins

2 tsp pure vanilla

## Preparation Instructions

Preheat the oven to 375 degrees. Cut out 3 1/2 in. rounds of pastry and line a tray of deep muffin cups. Set the tray aside for 20 minutes. Put the ricotta cheese in a bowl and add the egg, extra yolks, sugar, Marsala and lemon zest. Whisk until smooth, then stir in the raisins. Spoon the mixture into the lined pans. Bake the tarts for about 20 minutes or until the filling has risen in each and the pastry is crisp and golden. Cool the tarts slightly before easing each one out with a small spatula. Serve warm. Dust with powdered sugar.