



PETALS & PISTACHIO TEA CAKES

Rosewater Mascarpone Tartlets with Crushed Pistachios

Source: The Gilded Table – April Edition

Yield: 6 mini tartlets | Prep Time: 20 min | Chill: 1 hour

Recipe Description

These charming tea cakes marry floral notes of rosewater with the subtle crunch of crushed pistachios. Nestled in tender pastry shells and adorned with edible petals, they're a garden party dream. Part of The Gilded Table: April Edition from Life in Bianca's Kitchen.

Ingredients

- For the Tart Shells:
 - 1¼ cups all-purpose flour
 - ¼ cup powdered sugar
 - ½ cup unsalted butter, cold and cubed
 - 1–2 tbsp ice water
- For the Rose Mascarpone Filling:
 - ½ cup mascarpone cheese
 - ¼ cup heavy cream
 - 1–2 tbsp powdered sugar (to taste)
 - ½ tsp rosewater (or to taste)
- To Finish:
 - 2 tbsp crushed pistachios
 - Edible petals, for garnish

Directions

1. Preheat oven to 350°F (175°C).
2. Combine flour and sugar, then cut in butter until crumbly. Add ice water and form dough.
3. Press into mini tartlet pans and bake for 10–12 minutes or until edges are lightly golden. Cool completely.
4. Whip mascarpone, cream, sugar, and rosewater until soft peaks form.



Inveniam viam aut faciam.

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5. Pipe or spoon filling into tart shells and chill for 1 hour.
6. Top with crushed pistachios and edible petals just before serving.

Notes

Optional: Add a drop of pink food coloring to the filling for a romantic blush hue. Best served with floral tea or rosé.