

# Raspberry Matcha White Chocolate Tart With Raspberry Swirl

## FOR THE CRUST:

1 1/2 C Nilla Wafer crumbs  
1/4 C granulated sugar  
1/2 C unsalted butter, melted

## FOR THE FILLING:

1 C heavy cream  
12 oz white chocolate, chopped

2 T [Raspberry Matcha powder](#)

1 † vanilla extract  
1/4 † salt

## FOR THE RASPBERRY SWIRL:

1 C fresh or frozen raspberries  
2 T granulated sugar  
1 † lemon juice

## PREPARE THE CRUST:

Preheat your oven to 350°F (175°C).

In a medium bowl, combine the Nilla Wafer crumbs, sugar, and melted butter. Mix until well combined.

Press the mixture into the bottom and up the sides of a 9-inch tart pan. Bake for 10 minutes, then set aside to cool.

## MAKE THE FILLING:

In a small saucepan, heat the heavy cream over medium heat until it just begins to simmer. Remove from heat and add the chopped white chocolate. Let it sit for a minute, then stir until smooth.

Add the Raspberry Matcha powder, vanilla extract, and salt. Mix until fully incorporated. Pour the matcha white chocolate filling into the cooled crust.

## PREPARE THE RASPBERRY SWIRL:

In a small saucepan, combine the raspberries, sugar, and lemon juice. Cook over medium heat until the raspberries break down and the mixture thickens, about 5-7 minutes.

Strain the mixture through a fine-mesh sieve to remove the seeds, if desired.

Drop small spoonfuls of the raspberry sauce onto the tart filling. Use a toothpick or skewer to swirl the raspberry sauce into the filling.

## CHILL THE TART:

Refrigerate the tart for at least 4 hours, or until set.

## SERVE:

Once the tart is fully chilled, remove it from the tart pan.

Slice and serve, optionally garnished with fresh raspberries and a dusting of matcha powder.

## COOK TIME AND PREP TIME:

Prep Time: 30 minutes  
Cook Time: 10 minutes

Chill Time: 4 hours  
Total Time: 4 hours 40 minutes