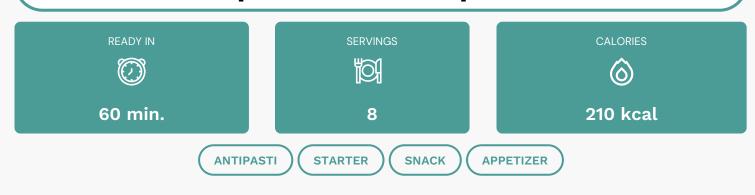


# **Roasted Grape and Mascarpone Cheese Pie**



### Ingredients

1 large egg white
2 tablespoons currant jam red melted
2 teaspoons lemon zest
0.3 cup mascarpone cheese softened
1 recipe perfect pie dough prepared
4 cups grapes red
2 tablespoons turbinado raw
0.5 teaspoon vanilla extract

Equipment		
	bowl	
	oven	
	whisk	
	wire rack	
	baking pan	
	aluminum foil	
	kitchen scissors	
Directions		
	Preheat oven to 37	
	Working with prepared dough, cut into edges with scissors at intersecting 45-degree angles to form pointed pieces of fringe. Freeze 10 minutes or until firm.	
	Line bottom of dough with foil; arrange pie weights on foil.	
	Bake in middle of oven 20 minutes or until just set.	
	Remove weights and foil; brush edges with egg white, and sprinkle with turbinado sugar. Return to oven; bake 10-15 minutes more.	
	Transfer to a wire rack; let cool.	
	Turn oven up to 40	
	Arrange grapes in 1 layer on an 18- x 13-inch baking pan.	
	Bake in middle of oven 10 minutes or until grapes begin to release juices but are still intact.	
	Transfer to a wire rack; let cool.	
	Whisk together mascarpone and next 3 ingredients (through vanilla) in a bowl until well-combined.	
	Spread filling into cooled pie shell, and top with roasted grapes.	
	Brush grapes with jam. Slice and serve.	

## **Nutrition Facts**

### **Properties**

Glycemic Index:12.63, Glycemic Load:7.84, Inflammation Score:-2, Nutrition Score:3.8626086632519%

### Nutrients (% of daily need)

Calories: 209.82kcal (10.49%), Fat: 8.84g (13.6%), Saturated Fat: 3.74g (23.4%), Carbohydrates: 30.72g (10.24%), Net Carbohydrates: 29.4g (10.69%), Sugar: 17.18g (19.09%), Cholesterol: 7.03mg (2.34%), Sodium: 100.88mg (4.39%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Protein: 2.82g (5.64%), Vitamin K: 12.57µg (11.98%), Manganese: 0.15mg (7.6%), Vitamin B1: 0.11mg (7.45%), Vitamin B2: 0.11mg (6.56%), Copper: 0.12mg (5.93%), Fiber: 1.32g (5.27%), Potassium: 177.43mg (5.07%), Iron: 0.87mg (4.82%), Folate: 17.17µg (4.29%), Vitamin C: 3.5mg (4.24%), Vitamin B6: 0.08mg (3.88%), Vitamin B3: 0.72mg (3.62%), Phosphorus: 32.07mg (3.21%), Selenium: 2.22µg (3.16%), Vitamin A: 148.73IU (2.97%), Calcium: 23.78mg (2.38%), Magnesium: 9.29mg (2.32%), Vitamin E: 0.25mg (1.66%), Vitamin B5: 0.13mg (1.34%), Zinc: 0.16mg (1.03%)