





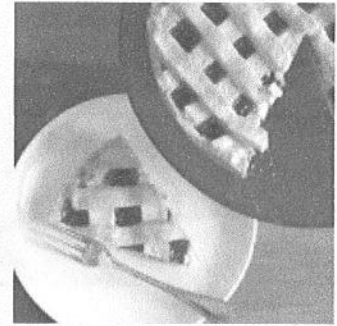


Crostata (Italian tart)

*Any type of jam can be used, but I find raspberry, blueberry, apricot, peach or a wild fruit mixture work the best.

 Course	Desserts
 Prep Time	15 minutes
 Cook Time	35 minutes
 Total Time	50 minutes
 Servings	8 people
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Ingredients

- 2 cups flour 225 grams
- 1/2 cup sugar 100 grams
- 1/2 teaspoon baking powder 2 grams
- 1 egg and 1 egg yolk
- 1/2 cup butter softened 125 grams
- 3/4 cup jam 240 grams

Instructions

1. In a large bowl, gently whisk together flour, sugar and baking powder, create a well in the middle and add slightly beaten egg and yolk and softened butter cut into pieces. Mix together, at this point turn mixture onto a slightly floured surface and work the mixture to form a soft dough (it will take about 10 minutes for everything to come together to form a dough, it does seem crumbly at first but don't lose patience). Wrap in plastic and refrigerate for 30 minutes. Remove from fridge and knead the dough a couple of times to soften it up again on a lightly floured surface. Roll out to 1/8" thickness. Transfer to an ungreased pie plate (I used a 8" (22 centimeters) plate). Trim the plate of any extra dough. Fill the pastry shell with the jam*, then with the extra dough make strips to create a lattice finish. Bake in pre heated oven at 350° (180°) for 30-35 minutes. Till golden. (With any extra dough, I made squares and I placed 1 teaspoon of jam in the middle, folded it over, pinched the sides closed and baked in the oven for about 20 minutes at 350° (180°)). Enjoy.

