



TUSCAN RICOTTA TART

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Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients for pastry:

- 250g flour (00)
- 110g of caster sugar
- 125g of butter
- 1 whole egg and 1 yolk
- Few drops of vanilla essence
- 1 pinch of salt

Ingredients for filling:

- 200g of fresh cow ricotta
- 20g of flour
- 1/2 Cup of cream
- 100g of peeled almond
- 250g of caster sugar
- 1 Egg and 1 yolk
- Grated zest of 1 lemon

1. Prepare the pastry by mixing the butter, flour and sugar together in a food processor at a low speed until a bread crumb consistency. Add the eggs and the flavouring.

2. As soon as the dough comes together stop the machine and mix by hand until a ball of dough is formed. Place in the fridge for at least 1 hour.

3. In a large bowl with the help of a electric beater, mix the ricotta with the flour, sugar, cream, lemon zest and the eggs. Beat until all is combined and fluffy

4. Chop the almond roughly and into the ricotta mix.

5. Take the pastry dough out of the fridge and roll it to 1cm thick and cover a 24cm tart form. Make sure the pastry reaches the top of the edge of the form.

6. Spread the filling in the tart and place it in the oven already hot at 180 degrees for 20 minutes. Lower the temperature at 160 degrees and cook for another 20 minutes.

7. Enjoy the Tuscan ricotta tart with a glass of Vin Santo.

Buon Appetito!

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