

CROSTATA



INGREDIENTS (serves 8)

FOR THE DOUGH:

300g all purpose flour
1 egg (room temperature)
1 yolk (room temperature)
130 g butter cut into cubes (room temp.)
80 g sugar
Lemon zest
1 sachet of vanilla yeast (optional)

TOPPING

1. JAM topping:

500 g of your favourite jam

3. NUTELLA topping

400 g nutella

2. RICOTTA topping

500 g drained Ricotta cheese
50 g flaked almonds
1 egg
80 g chocolate chips
150 g sugar
30 g starch
Orange peel

TOOLS:

Pie tin measuring 24 cm in diameter, floured and greased with butter
Pasta cutter wheel
Pastry brush

METHOD

Step 1: to prepare the dough:

MIX TOGETHER flour, sugar and baking powder in a bowl

PILE the mixture on the table

CREATE a well in the center;

ADD eggs and softened butter

WORK the mixture to form a soft dough

WRAP in plastic (cling film)

LEAVE TO CHILL for 15 minutes in the fridge.

Step 2. to prepare the ricotta filling:

PLACE the ricotta cheese, sugar, almonds, **vanilla** and starch into a large bowl

MIX them with a spatula

ADD the egg and chocolate chips

MIX AGAIN until uniform and creamy

Fold in the chocolate chips.

Step 3: to assemble and decorate the pie:

KNEAD the dough a couple of times to soften it

ROLL it **out**

GENTLY TRANSFER it to the prepared tin, if the pastry breaks just patch it up, you won't see it.

TRIM the plate of any extra dough

PIERCE the bottom with a fork

ADD the filling of your choice

MAKE stripes with the remaining dough

ADD the stripes on the top of your pie

BRUSH the top lightly

Step 4: cooking

HEAT the oven to 180°

COOK for 30 minutes

Grade of difficulty: medium

Preparation time: 20 mins

chilling time: 15 mins

cooking time: 40 mins

Region: Veneto