

RECIPE

Crostata Tart with Nutella® and Ricotta

Hard

1 h 30 min



INGREDIENTS

for 8 portions

For the shortcrust pastry

300 g Plain flour
 160 g Butter
 160 g Sugar
 1 Egg yolk
 1 Egg
 Zest of 1/2 lemon
 Salt to taste

For the ricotta cream

400 g Ricotta
 130 g Sugar
 2 Eggs
 1 Glass of rum
 Zest of 1 lemon
 Raisin



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

**1**

For the shortcrust pastry: put the flour in a pile on the pastry board. Put the softened butter in pieces in the middle. Mix quickly to make a pile of "crumbs". Add to the crumbs the sugar, yolk and egg, grated lemon zest and a pinch of salt. Mix this all together quickly, make it into a ball, wrap it in a cloth and put it in the fridge to rest for 30 minutes.

**2**

For the cream: sift the flour and put it into a bowl together with the sugar and mix them together. Add the yolks of the 2 eggs, the rum, the grated lemon zest and the raisins (previously soaked in cold water for at least 1 hour in advance). Finally mix in the 2 whisked egg whites until stiff. Mix it all together carefully to create a creamy, homogenous mixture.



3

Roll out the shortcrust pastry on a lightly floured pastry board (keep one portion of it to one side for the decoration) to create a disc of 26 cm diameter and approximately 4 mm thickness. Transfer it to a (previously greased and floured) mould of the same diameter, and pierce it with the prongs of a fork. With part of the excess dough, make a long thin piece and put it all around the edge.



4

Fill it with the ricotta cream and level it out to make a uniform layer. Take the pastry that you kept to one side, roll it out into a rather thin sheet on the floured surface. Then cut it into strips with a toothed wheel. Garnish the surface of the cake with the strips of dough, interweaving them to form a lattice pattern. Brush the edge of the pastry and the lattice portion with a mixture of egg yolk and milk beaten together. Cook the tart in a pre-heated oven at 180°C for approximately 30 minutes. Remove the Crostata from the oven and let it cool before cutting into slices. Dust with icing sugar and garnish the tart with Nutella®.

Excitement you can recognise with your eyes closed.

Did you know that Crostata Cake with Nutella® and Ricotta is about to become your favourite sweet treat? When it comes to excitement, we have a sixth sense that never fails..