

La Crostata di Marmellata

Shortcrust Pastry Jam Tart

Italian Baking 101

Ingredients: (Half a batch of la pasta frolla dough)

- 250g flour (~4 cups) 00 or all purpose
- 1 eggs
- 100g (~1 cup) white sugar
- 100g (~14 tbsp) butter
- Pinch of salt
- 1 330g (~11oz) jar of jam (apricot, cherry, berry, you choose)
- 1 egg for egg wash
- Vanilla or lemon zest (optional, for flavoring)

Directions:

- Preheat oven to 180 degree Celsius
- Grease a 9" pie tin
- Mix eggs, butter, and sugar together
- Add in optional flavoring of vanilla or lemon zest, mix
- Add in the flour and salt, mix
- Form into a ball of dough
- Flour your surface, rolling pin, and hands
- Divide the dough into two sections
- Roll the first part of the dough out into a flat sheet about 1/8"-1/4" thick
- Line the pie tin with this dough, it should reach about half the height of the tin.
Cutting off the excess
- Fill crust with jam
- Roll the second part of the dough into a flat sheet about 1/8"-1/4" thick
- Cut into 1/2-3/4" strips
- Place strips in a lattice pattern on top of jam
- Pinch strips to join with the crust, cutting off the excess
- Paint the crust and lattice with egg wash just before putting in oven
- Bake for 20-25 minutes, until the jam tart is fully cooked and the pastry is golden

Good job! I'm proud of you for trying this recipe!

Questions? Email Amby hello@travelwithamby.com