

TASTING, SAMPLING AND SHARING
with friends



JUDITH'S
CROSTATÀ (PASTA FROLLA)
Posh version of jam tart

Ingredients

100gms butter
300gms flour
200gms sugar
1 whole egg and 1 yolk of egg
1grated rind of lemon
1tspn baking powder
A few drops of vanilla essence

Method

Preheat oven to 180c
7-8inch flan tin with baking sheet or greaseproof paper

To make the pastry, rub butter and flour together to make fine breadcrumbs and add sugar. Add grated lemon rind and baking powder, mix together.

Mix the egg with a fork and add to mixture to combine into a dough.

Make into a ball and put into clingfilm and chill for at least half an hour. This will keep in the fridge for 2-3 days

Cut small amount off for trellis work top. Roll out pastry into a round to fit your flan tin. Spread on jam, warm if necessary if very thick jam. Roll long thin strands to cover top of pastry, one over-one under to create a trellis on top(6 strands)

Bake for 40-45mins until pastry is crisp and golden, not dark. Set aside to cool.

Jam Topping suggestions

Any favourite jam preferably homemade (WI tradition)
Strawberry with quince
Raspberry and peach

The tart is made extra special by adding fruit spreading the jam will prevent the pastry going soggy.

I used raspberry jam with raspberries and apricot preserve with apricots

Judith Walker