

Fresh Lemon Crostata

From a cooking class with Tarla Fallgatter, 2018



CRUST:

3/4 cup whole almonds, toasted and cooled (or more substitute hazelnuts)
1/4 cup all purpose flour
1/2 cup all purpose flour (yes, added separately)
1 1/4 sticks unsalted butter, cut in cubes, well chilled
1/2 cup sugar
1 large egg
1/2 teaspoon vanilla
1/8 teaspoon almond extract
2 tablespoons lemon zest, grated

FILLING (LEMON CURD):

5 large egg yolks
3/4 cup sugar
1 tablespoon lemon zest
1/2 cup fresh lemon juice
3/4 stick unsalted butter, cut into small pieces
1/8 teaspoon salt

EGG GLAZE:

1 large egg
2 teaspoons water
1 tablespoon sugar

GARNISH:

8 mint leaves, for garnish
Sweetened whipped cream

Per Serving (excluding unknown items): 452 Calories; 31g Fat (60.6% calories from fat); 7g Protein; 38g Carbohydrate; 2g Dietary Fiber; 198mg Cholesterol; 156mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 5 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 10

1. CRUST: Pulse almonds and FIRST amount of flour in food processor until finely ground. Add almost all of the SECOND amount of flour, salt and sugar and pulse again. If dough needs the remaining flour, add it. Try to use as little flour as needed to bring the dough to a ball. Pulse in cold butter, extracts and zest. Pulse in egg until dough forms. Halve the dough and form each into a disk, one just slightly larger than the other. Wrap in plastic wrap and chill until firm.

2. Roll the larger piece of dough between two pieces of parchment paper. Remove top sheet and invert into an 8-inch springform pan lined with parchment. Press over bottom and at least an inch up the sides of the pan. Roll out remaining dough between sheets of parchment. Remove top piece of parchment, then cut dough into ten 1/3" wide strips. Chill that dough until firm.

3. Preheat oven to 375°F. Line the springform pan with foil and add pie weights and bake until pale golden and edge is golden brown, about 15-20 minutes. Cool shell on a rack.

4. FILLING: Beat egg yolks and 3/4 cup sugar until very thick and triple in volume. Transfer mixture to a heavy bottomed pan and stir in lemon zest, juice, butter and salt. Cook over medium-low heat, whisking frequently, until lemon curd is thick enough to hold marks on a spoon, about 6 minutes. Transfer lemon curd to a bowl, cover top with plastic wrap so it's touching the curd, cool and chill.

5. Spread filling in baked pie shell and arrange 5 dough strips one inch apart on top of filling. Arrange remaining 5 strips one inch apart diagonally across strips to form a lattice (of sorts, but not woven over and under). Trim edges. Brush tops with egg wash (egg mixed with water, whisked), then sprinkle top with remaining sugar. Bake crostata until golden and filling is bubbling, 25-30 minutes. Cool completely in the pan, on a rack, for 2 hours. Remove springform sides and completely the cooling. Serve with sweetened whipped cream and garnish with mint leaves.