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by Francesca Verrucci

Soft Crostata with Almonds and Apricot Jam



Ingredients

makes one 20 cm tart
95 g all purpose flour
30 g almond flour (or almonds ground in a food processor with 1 tbsp sugar or flour from the total)
65 g butter, soft
80 g granulated unrefined cane sugar
1 whole egg + 1 yolks
3/4 tsp baking powder
1 pinch sea salt
zest of 1/2 large lemon (organic, not waxed, if possible)
200 g apricot jam

Preparation

1. Preheat the oven to 180° C. Butter the base and the sides of a fluted tart pan with a loose base.
2. Mix the flour, almond flour, salt and baking powder and set aside.
3. In a medium mixing bowl, cream the butter and sugar until pale and smooth. Add in the egg and the egg yolk and mix to incorporate. Beat in also the lemon zest.
4. Add the flour mixture to the butter-eggs mixture and stir to incorporate.
5. Pour the batter into the prepared pan and spread it evenly with a spatula. Using the back of a spoon or a smaller spatula, create a circular shallow indentation in the middle of the batter, leaving a thicker border about 3 cm wide all around.
6. Pour the jam in a bowl and whisk it to make it smooth (you can add some lemon juice to balance the sweetness), then spread it in the indentation, leaving the border clean.
7. Bake at 180°C for about 25 to 30 minutes , until the border is risen, golden and firm, and a skewer inserted in the edge comes out clean.
8. Let cool in the pan for about 15 minutes, then gently loose the cake out of the side, leaving it on the base. Don't let the tart completely cool otherwise it will be difficult to

remove it from the pan.

9 Transfer to a serving plate - still on the pan base - and serve warm (with vanilla ice cream or whipped cream) or at room temperature with a cup of tea.

Cooks Note

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