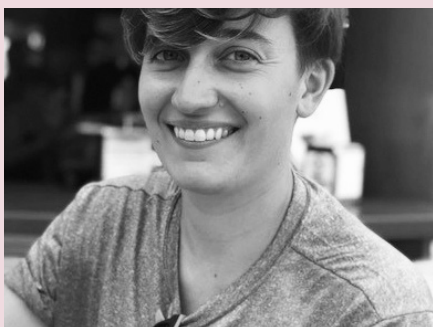




Crostata with plum jam

INGREDIENTS:

- 400g flour 0
- 150g sugar
- 150g butter
- 3 eggs
- 8g yeast for cakes
- a pinch of salt



LEADER: VANIA DE PAOLI

COUNTRY: ITALY

“*Crostata is the most popular pastry that is cooked in the area where I come from. It is easy and quick to make and it fills the house with a beautiful smell. My mom used to bake it quite often, so it is one of my favourite home made pastries.*”

Crostata with plum jam

MAKING THE DOUGH:

1 Combine flour, sugar, yeast together, then add the eggs, both yolk and white, and whisk. After that, you can add the butter and the salt and mix it together. Then take it out of the bowl and knead it until it becomes dough.

TIP: do not knead the dough too much, stop as soon as the butter is combined, otherwise the butter melts with the hands heat.

2 Wrap the dough in plastic film and put it in the fridge for about 10 minutes, so it cools down.



ASSEMBLING THE PASTRY:

1 Take the dough out of the fridge and leave some of it behind for later. Take the bigger portion of the dough and use a rolling pin to flatten it, so it is about 0.5cm thick.

2 Take a baking tin and put some flour on the bottom of it. Grab the rolling pin and roll the pastry up, then place it into the baking tin and cut up the remaining extra pastry. I didn't use the baking paper, because the baking tin is made of silicone, if you use another kind, put the baking paper at the bottom of the tin.

3 Use a fork to make little holes on the pastry, to make it easier for the pastry to cook.

4 Choose a jam of your choice, I used a home made plum jam, and pour it on top of the pastry.

5 Take the smaller portion of the dough you left behind earlier and use a rolling pin to flatten the pastry to around 0.3 cm thick, and then cut equal strips of pastry to put on the top of your tart.

6 Once you are done, the last thing to do, is using a fork to push the edge of the pastry down a little bit, in order to make it thicker.



BAKING:

1 Pre heat the oven at 180°C and when it reaches this temperature, put your pastry in the middle shelf of your oven for around 45 minutes. You'll know when the Crostata is ready, because it will turn a lovely golden brown colour.

2 Take it out of the oven, and once the tray is completely cooled down, take it out of the baking tin and enjoy!