

JAM CROSTATA

180 gms OO flour
60 gms icing sugar
60 gms almond meal
Rind of 1 lemon, finely grated
100 gms unsalted butter
1 egg, plus 1 yolk, lightly beaten

200 gms best quality jam

Grease 24 cm tart pan. Preheat oven to 170C.

Place all pastry ingredients in processor and pulse until JUST coming together. Do not over-work the pastry. Lightly pat into a disc, wrap in plastic wrap and refrigerate for 2 hours.

Roll pastry out to fit the base of tart pan, approx 5mm thick and cut pastry off cuts into strips.

Cover pastry base with an even layer of jam, right to the edges. Arrange strips on top in a lattice. Brush strips with beaten egg and sprinkle with sugar.

Bake at 170C for about 30–35 minutes.