



JERNEJ KITCHEN

APRICOT CROSTATA

Apricot Crostata or Crostata di Marmellata is a simple dessert, made with apricot jam or marmalade. Easy recipe with all the tips and tricks you need.

MAKES	1	CROSTATA (REMOVABLE BOTTOM TART TIN 28 CM / 11-INCH OR 12 SLICES)
PREPARATION:	15	MINUTES
DOUGH REST TIME:	30	MINUTES
BAKE:	40	MINUTES
TOTAL TIME:	85	MINUTES

APRICOT CROSTATA

600 g all-purpose flour (21 oz or 5 cups)

300 g cold butter (10.5 oz)

zest of 1/2 lemon

1 tsp baking powder

2 eggs

4 egg yolks

250 g sugar (8.8 oz)

200 g apricot marmalade (7 oz)

TOOLS AND EQUIPEMENT

large bowl

spatula

parchment paper

rolling pin

electric mixer

removable bottom tart tin 28 cm / 11-inch

Sponsored

DOUGH FOR THE CRUST

Add all-purpose flour to a large bowl. Add cold butter cubes. Using your fingertips, rub the butter into the flour mixture until there are no lumps or chunks of butter left. You can also use a blender or food processor to make the dough. Add the lemon zest, pinch of salt and baking powder. Stir to combine using a spatula. In a separate bowl beat together eggs, egg yolks, and sugar to get a fluffy, pale mixture. Mix for about 2 - 3 minutes. Add the egg mixture to the flour mixture and knead until it all comes together, for about 30 seconds. Don't overwork it. It should remain crumbly. Divide the dough in half.

ROLL OUT THE DOUGH

Dust your working surface with flour. Place a sheet on parchment paper over the dusted surface. Place one half of the dough in the center of the parchment paper and cover with another sheet of parchment paper. Using a rolling pin, roll the dough to approximately 1/2 cm (1/4-inch) thickness. Repeat the process with the remaining half of the dough. Place each dough on a separate tray or baking sheet (lined with parchment paper) and place in the fridge for 1 hour or in a freezer for 30 minutes.

ROLL OUT THE DOUGH AGAIN

Remove the dough from the fridge (or freezer) and roll it onto 2 - 3 mm (1/10) inch thickness. Transfer half of the dough to a tart tin (28 cm / 11 inch). Prick the dough with a fork and trim the dish of any extra dough or run a rolling pin over the top to

remove excess dough.

ADD THE MARMALADE AND BAKE

Fill the pastry shell with high-quality apricot marmalade. Cut 1 or 1.5 cm (1/2 inch) stripes from the rest of the dough and create a desirable lattice finish on top of the marmalade. Place in the preheated oven. Bake for about 10 - 15 minutes at 180 °C / 355 °F, then lower the heat and bake for another 30 minutes at 175 °C / 345 °F.

SERVE

Let the baked apricot crostata cool then transfer to a nice serving plate. Optionally sprinkle with some icing sugar and serve. Store any leftovers in an airtight container at room temperature for up to 3 - 4 days.