Torta della nonna

Recipe by V-ZUG Ltd.



Preparation	40 Mins
Resting time	2 Hrs
Cooking time	1 Hrs 10 Mins
Portions	10
Appliance	Combair-Steam SE from 2015

Pastry

300 g flour

50 g almonds, ground

1 tsp baking powder

½ tsp salt

1 lemon

160 g butter

50 g sugar

1 egg

1 egg yolk

Grate the zest from the lemon and mix with the flour, almonds, baking powder and salt in a bowl. Add the butter (cold, in knobs) and rub in until the mixture resembles breadcrumbs. Stir in the sugar. Beat the egg and the egg yolk, then add to the mixture and quickly work into a dough. Allow the dough to chill for 2 hours.

Filling

400 ml milk

3 tbsp Maizena (cornflour)

4 egg yolks

100 g sugar

1 tbsp vanilla sugar

1 vanilla pod

1 lemon

For the filling, grate the zest from the lemon and combine with the other ingredients. Put the mixture into a bag and vacuum seal it on level 1. Place the bag in the perforated cooking tray and put it into the cold cooking space. Steam.

Steaming 85 °C for 25 Mins

Allow the filling to cool down in the bag, shaking the contents every now and then.

Tart

Divide the dough into two and roll out both pieces into a round on a floured surface. Line the baking tray with the dough. Prick the base several times with a fork.

Spread the filling on the pastry base and place the pastry lid on top sealing it. Put the baking tray on to the wire shelf in the preheated cooking space. Bake.

Put the pastry in

Hot air 180 °C for 35 Mins

Prepare

50 g pine nuts

Soak the pine nuts in cold water for about 10 minutes.

Scatter the well-strained pine nuts over the top of the tart and continue to bake.

Hot air 180 °C for 10 Mins

Allow the tart to cool completely before dusting it with icing sugar and serving.

Tips

If the top of the pastry starts getting too brown, cover over with foil.

Accessories

Wire shelf

ø29 cm round baking tray

Additional information

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