



Crostata Ricotta e Visciole

Ricotta and Wild Cherry Tart

Serves 10 people

Ingredients for the pastry

- 100g butter
- 130g sugar
- 2 egg whites
- Lemon peel
- 400g all-purpose flour
- 4 egg yolks
- 5g baking powder
- 1 pinch of salt

Ingredients for the pastry cream

- 25ml fresh cream
- 35g sugar
- 2 egg yolks
- 100ml whole milk
- 15g rice starch
- Vanilla bean (half a stalk)

Ingredients for the filling

- 1kg wild cherries
- 100g caster sugar

Ingredients for the ricotta cream

- 800g goat's ricotta (drain it beforehand)
- 280g icing sugar

Preparation:

1. To prepare the tart, melt the butter in a pan on a low heat and let it cool. Then sift the flour into a bowl along with the sugar and baking powder and grate in the lemon.
2. Create a well in the middle of the mixture and pour in the egg yolks, egg whites and melted butter. Mix together well with your hands. Then transfer it to your kitchen worktop and continue working the mixture to form a smooth pastry.

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3. Work the mixture into a rectangular block and cover it with clingfilm. Then place it in the fridge, leaving it to harden for around 30 minutes.
4. In the meantime, start making your pastry cream. Add the egg yolks and sugar to a small pan and whisk. As you do so, add the rice starch, cream and milk and keep whisking.
5. Heat the mixture under a low heat and continue to whisk. Add the vanilla bean and keep whisking under a low heat until the mixture has reached a perfect creamy consistency.
6. Pour the cream into a bowl while it's still hot and cover it with clingfilm. Once it has cooled down to room temperature, put the cream in the fridge.
7. Now take the ricotta - which you have ideally drained the night before - and sift it into a bowl through a straight mesh sieve. Repeat as necessary to render the ricotta as creamy as possible.
8. Add the icing sugar and mix together well. Then cover with clingfilm and put it in the fridge.
9. It's now time to prepare the wild cherries. Removing the stalk and pit where necessary, add the wild cherries to a pan along with the sugar and cook on medium heat with the lid on for at least 20 minutes. Then turn off the heat and leave the cherry syrup to cool.
10. Take the pastry out of the fridge, flour it, and, using a rolling pin, roll half it out into a circle around 1cm thick and 28cm in diameter. Insert the pastry into a circular mould and roll it out from the top, getting rid of any excess dough that spills over the edges.
11. Once the dough has taken the shape of the mould (flat at the bottom and running up the sides), add the pastry cream and wild cherry syrup to the center. Then dress both mixtures with the ricotta cream.
12. Take the other half of the pastry dough, roll it out into a circle and add it on top so it covers the mold and its filling. Make sure that this top layer of pastry dough covers the mold completely, leaving no gaps. If you want to add a glaze, brush over a mixture of a tbspc of fresh cream and one whole egg.
13. Preheat an oven to 180° (150° if it's a fan-assisted oven) and bake for around 5 minutes. Once cooked, remove it from the mold and leave it to cool before serving.

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