

# Ricotta Tart



Serves: 8 people

User Rating: ★★☆☆☆

Publication: 27 September 2022

We asked a few of your favourite recipe developers to come up with a bunch of recipes you can easily make at home for less than \$5 per serve! This recipe comes from Great Australian Bake Off semi-finalist, [Hoda Alzubaidi](#).



## Ingredients

### Pastry (room temperature)

- 300g plain flour
- 80g sugar
- 2 eggs
- 80g butter
- 1 tsp vanilla

### Ricotta filling (room temperature)

- 500g ricotta
- 5 tbsp sugar
- 50g almond flour
- 1 egg
- 1 lemon rind

### Topping

- 1 egg
- Almond flakes

## Method

1. Blitz all pastry ingredients for 30 seconds until fine breadcrumbs form. bring it together by hand and place it in the fridge for 1 hour. Do not over mix.
2. In a bowl whisk all the ricotta filling ingredients and set aside. Once the pastry is chilled, divide into two. Roll each pastry sheet enough to cover a 24cm tart tin. Place first layer into the tin and press down firmly around the edges.
3. Fill with ricotta mixture and cover with second layer of pastry. Using a rolling pin secure the edges of the tart and remove any excess pastry. Brush and top with egg wash and almond flakes.
4. Bake for 30 minutes at 175C.