Ricotta Tart

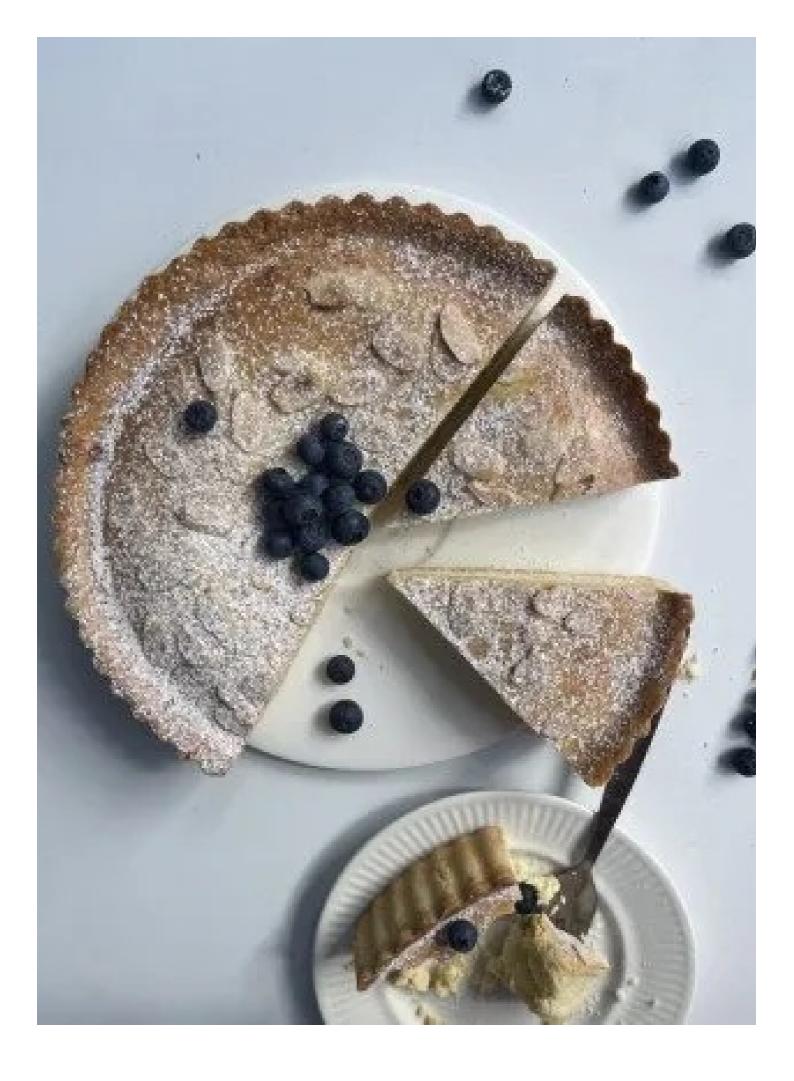


Serves: 8 people

User Rating: ★★★☆☆

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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, <u>Hoda Alzubaidi</u>.



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.