



Crostata di Ciliegia Cherry Tart

For the pastry

*200g Italian 00 flour

*pinch of Sea Salt

150g unsalted butter

85g Icing Sugar

*55g toasted, shelled & finely chopped Hazelnuts

1 large egg yolk

For the filling

*700g Cherries in juice drained (drink the juice while you cook!)

*350g Mascarpone Cheese

25g Icing sugar

*2T Vanilla Extract

1T Brandy

Sift flour and salt into bowl and rub in the butter until the mixture resembles fine breadcrumbs, stir in the sugar and hazelnuts, followed by the egg yolks and about 2T of water, then mix to form a dough. Wrap in greaseproof paper and chill for 30 minutes. Pre heat the oven to 190c, 375f, gas mark 5.

On a lightly floured surface roll out the pastry and use to line a loose bottomed 28cm flan tin. Prick the base, line with paper and weigh down with baking beans, Bake in the preheated oven for 15 minutes until the sides of the pastry are crisp. Remove the lining and the beans and return to the oven for five minutes until the bottom is crisp. Leave to cool.

In a large bowl, combine the mascarpone cheese with the icing sugar, vanilla and brandy, Spoon into the cooked pastry case, smooth the surface then top with the cherries and serve.

*Seeds and products available at Bel Mondo 68 St John Street Tauranga
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