

## Ricotta Crostata Tart Recipe

Prep Time: 30 minutes | Cook Time: 15 min | Servings: 8 servings

### Ingredients

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- ##### For the Pastry (Pasta Frolla):

- 250g (2 cups) all-purpose flour

- 125g (1/2 cup) unsalted butter, cold and cubed

- 100g (1/2 cup) granulated sugar

- 1 large egg

- 1 egg yolk

- Zest of 1 lemon

- A pinch of salt

- ##### For the Ricotta Filling:

- 500g (17 oz) fresh ricotta cheese, well-drained

- 120g (2/3 cup) granulated sugar

- 1 large egg

- 1 tsp vanilla extract or zest of 1 lemon

- 50g (1.75 oz) dark chocolate chips (optional)

- 50g (1.75 oz) candied orange peel, chopped (optional)

- ##### For Dusting:

- Powdered sugar (optional)

### Instructions:

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2. \*\*Make the Pastry Dough:\*\*

3. - In a large bowl, mix flour, sugar, salt, and lemon zest

4. - Add the cold butter and rub it into the flour until crumbly

5. - Add the egg and yolk, mixing until a smooth dough forms

6. - Wrap the dough in plastic wrap and refrigerate for 30 minutes

7. \*\*Prepare the Ricotta Filling:\*\*

8. - In a bowl, mix ricotta with sugar until smooth
9. - Add the egg and vanilla (or lemon zest) and mix well
10. - Fold in chocolate chips and candied orange peel if using
11. **\*\*Assemble the Crostata:\*\***
12. - Preheat oven to 180°C (350°F)
13. - Roll out 2/3 of the dough and line a 9-inch tart pan
14. - Pour the ricotta filling into the crust and spread evenly
15. **\*\*Add Lattice Top:\*\***
16. - Roll out the remaining dough and cut into strips
17. - Lay the strips over the filling in a crisscross lattice pattern
18. **\*\*Bake:\*\***
19. - Bake for 40-45 minutes or until the pastry is golden and the filling is set
20. **\*\*Cool and Serve:\*\***
21. - Let the crostata cool completely in the pan
22. - Dust with powdered sugar before serving if desired
23. - Slice and enjoy at room temperature or chilled

## Notes

- Serve warm with love. Great for gatherings or weeknight meals.

## Estimated Nutrition (per serving):

Calories: 760 kcal

Protein: 34g

Fat: 23g

Carbs: 96g



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