

Linzer Torte

The only difficult part is making the lattice crust. I put the strips on (without putting them into a lattice pattern) because my crust was crumbly. Traditionally, this torte is made with red currant marmalade. I used seedless raspberry jam mixed with red currant jam in one of my tortes. In my final version, I used one cup of seedless raspberry fruit spread mixed with ¼ a cup of my strawberry jam to give it some extra flavor. I used Kerrygold butter. You need an 11-inch tart form with removable bottom. This is best served in smaller slices with a big slug of whipped cream. It will serve 12-14 people.

Ingredients:

1 3/4 cup (8 3/4oz, 250g) almonds (will yield 2 cups of ground almonds)
1 cup (7oz, 200g) sugar
2 cups (8 5/8 oz, 250g) all-purpose flour
14 TBS (8oz, 200g) chilled European butter (a bit less than 2 sticks)
3 egg yolks
1 tsp baking powder
½ tsp cinnamon
1/8 tsp nutmeg
a pinch of salt
1 tsp grated lemon peel
2 TBS lemon juice
1 TBS mineral water
1¼ cup seedless raspberry jam (or a mixture of raspberry and red currant jam)
sweetened, whipped cream

Directions:

Preheat the oven to 350 degrees.

Finely grind the almonds in a food processor with 3 TBS flour. The nuts should have the texture of coarse cornmeal. Be careful not to turn them into nut butter.

Add the flour, cinnamon, nutmeg and baking powder into the food processor, pulsing until well combined.

Cut the butter into 1-inch chunks and add to the food processor with 2 of the egg yolks. Pulse until the dough comes together. My food processor was filled to the rim.

If you don't have a food processor or would like to do it by hand, sieve the flour with the the cinnamon, nutmeg, salt and baking powder onto a clean surface with a hole in the middle. Buy pre-ground almonds and add to the flour. Put the chilled and cut butter on top of the flour. Add the egg yolks in the hole. Starting from the outside, mix the ingredients into a ball using the palm of your hands to mix the butter and egg yolk. This will make a crumbly crust.

Divide the dough into two equal parts and put each piece onto a large piece of plastic wrap. Cover both parts with additional plastic wrap and roll one into a disc shape and the other into a rectangular piece. Chill in the refrigerator for at least one hour or overnight.

In the meantime, mix the jam (or jams) with the lemon juice to make it smooth and spreadable. Mix the leftover egg yolk with the mineral water.

Roll out the round piece between two pieces of plastic wrap into a 12-inch circle. Remove the top layer of plastic wrap and invert the dough into the buttered or oil-sprayed tart form. Remove the other piece of plastic wrap and press the dough with your hands into the tart shell making it nice and smooth.

Roll out the other half of the dough between two pieces of plastic wrap into a rectangular piece (about 12-inches). Cut into strips about 3/4-inch x 12-inch. If the dough becomes soft, put in into the freezer to firm up.

Spread the jam evenly into the shell. Lay strips across the the top in a lattice pattern. My dough didn't cooperate, so I did the best I could. By the time I baked the torte, you could barely see the imperfection. Brush the lattice dough (not the jam part) with the egg yolk and mineral water mixture and bake in a preheated 350-degree oven for about 45 minutes. Or until the jam starts to bubble.

Guten Appetit

recipe from a German-speaking website

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