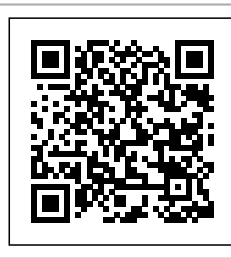


Nonna's Fruit Tart



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Recipe by: Laura Vitale

Serves 16

Prep Time: 30 minutes

Cook Time: 20 minutes

Ingredients

For the Custard:

- 2 cups of Whole Milk
- 1/3 cup of All Purpose Flour
- 1/4 cup of Granulated Sugar
- 3 Egg Yolks
- Zest of 1/2 Lemon
- 1 tsp of Vanilla Paste or 1 Envelope of Vanillina
- Small Pinch of Salt
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For the Crust:

- 2-1/2 cups of All Purpose Flour
- 1/4 cup of Granulated Sugar
- 1-1/2 tsp of Lemon Zest
- 1/4 tsp of Salt
- 1 Envelope of Vanillina or 1 tsp of Vanilla Extract
- 1/2 Envelope of Pandegliangeli or 1-1/2 tsp of Baking Powder
- 1 cup of Unsalted Butter, softened at room temperature
- 2 Eggs
- 1 Shot Glass of 1/2 Limoncello and 1/2 Strega, optional
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Additional Ingredients:

- Fresh Fruit of your choice
- 1 Envelope of Tortagel (Gelatin Specifically for this tart) Prepared according to package instructions.

1) To make the custard, add all your custard ingredients in a large saucepan and with the heat turned off, whisk them all together to combine.

2) Place your custard over medium heat and cook it stirring the whole time until the custard thickens. Strain it through a fine sieve into a bowl, cover the custard with plastic wrap (make sure the plastic wrap is touching the custard) and pop it in the fridge to chill completely.

To make the crust:

3) On your counter add the flour, sugar, vanilla, pandegliangeli, lemon zest, salt and butter and start combining all your ingredients together.

4) Add the eggs and liquor and continue to mix in your ingredients adding more flour as necessary and kneading it until you have a smooth dough formed.

5) Grease 2 10 inch tart pans and set aside. Divide the dough in half and roll each piece until its about

