



Crostata

Ingredients

Pastry

300 g Flour

130 g Butter

120 g Sugar

1 medium egg
+ 1 yolk

1 sachet Vanilla

1 tspn Baking
powder

1 pinch Salt

Filling

500 g ricotta

100 g Sugar

100g Choc
chips

1 Egg

Method

Ideally make the day before. Put the ricotta in a sieve and place over a bowl to drain., for 15 mins

Sift the flour. Add the sugar, butter in pieces, egg and yolk, baking powder, vanilla and salt. Mix well and knead on a floured work surface until smooth and homogeneous . Refrigerate for 30 mins.

Discard the ricotta drain water and mash with a fork to make it creamy Add the sugar, egg and chocolate chips. Mix well and refrigerate. Preheat the oven to 180°

Take $\frac{3}{4}$ of the pastry and roll it out between two sheets of baking paper, use a large plate to cut a circle of dough a few centimeters bigger than your 24 cm pie form. Cut the baking paper around the circle and put everything (including paper) in your pie form. Press the pastry well into the bottom and edges. Prick the bottom with a fork. Fill the pastry shell with the ricotta cream and chocolate chips.

Roll out the remaining shortcrust pastry between two sheets of baking paper and create 1 cm strips. Place the strips on the tart to form a grid. Bake the ricotta on the lowest shelf of the oven, 40-45 minutes, until golden. Allow to cool completely. At least 2 hours, preferably 10!

