



Crostata

Ricotta & Chocolate Tart

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 into a large bowl. Add the sugar, butter in pieces, egg and and yolk, baking powder, vanilla salt. Mix well and then knead on a floured work surface until smooth and homogeneous . Refrigerate for 30 minutes,.

Return to the ricotta, discard 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 ¾ 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 Also cut the baking paper around the circle and put everything (including paper). 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 cut 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!

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 Cow ricotta

100 g Sugar

100 g Choc chips

1 Egg

