

# LINZERTORTE

## AUSTRIA



QUINTA DE CURVOS



## INGREDIENTS

250 g butter  
250 g flour  
125 g icing sugar  
150 g ground hazelnuts (or almonds)  
2 tbsp bread crumbs  
1 egg  
1 egg yolk  
Generous quantity of cinnamon powder  
A pinch of ground cloves  
A pinch of salt  
Grated lemon rind or lemon juice  
Wafers for layering, to taste  
Egg for coating  
Redcurrant jam for coating  
Butter for the mould  
Flaked almonds, to taste

## METHOD

1. Create a pile of flour on the work surface, slice the butter into cubes and rub between the fingers into the flour to create a light crumb. Flavour with the cinnamon, a pinch of ground cloves and a little salt, together with the lemon rind or lemon juice and ground nuts. Work quickly to form a smooth short pastry, shape into a ball, cover with film and leave to rest in a cool place for approx. 30 minutes.
2. Pre-heat the oven to 180 °C. Grease a suitably sized spring form cake tin and then dust with the bread crumbs to prevent the dough from sticking.
3. Now press a little over half of the dough onto the base of the tin, using the knuckles of the fingers. Shape the remaining dough into several small rolls (for the lattice) and one thicker roll (for the edge). If you like, cover the pastry base with wafers, and then coat with smoothly stirred jam, leaving about 1 cm all round for the edge. Place the thicker roll into the tin as an edging, and press down gently. Use the thinner rolls to create a lattice. Sprinkle with flaked almonds to taste.
4. Coat the dough with the beaten egg and bake in the pre-heated oven for 50–60 minutes. Take out the tart, leave to cool, and ideally leave to stand for a day, wrapped in film. Dust with icing sugar.
5. Other recipes suggest that the Linzer Torte is made using a softer dough, which is squeezed into the mould in a lattice shape using a piping bag.

Baking time: 50-60 minutes