



## Torta della Nonna

### Ingredients

#### For the *pasta frolla*

200 g (1 and 1/2 cup) flour

80 g (1/3 cup) sugar

80 g (5 and 1/2 Tbsp) unsalted butter, cubed

1/2 pouch of [\*Pane Angeli lievito per i dolci\*](#), or 2 tsp. baking powder

1 egg

Zest of 1 lemon

#### For the filling

250 g (1 cup, firmly packed) fresh whole milk ricotta

2 eggs

80 g (1/3 cup) sugar

25 g (2 Tbsp) corn starch

Zest of 1 lemon

#### For the topping

40 g (1/4 cup) pine nuts

Powdered sugar

### Directions

Prepare the *pasta frolla* by placing the flour onto a firm, smooth work surface. Add the sugar and *pane angeli* or baking powder, and mix. Gather the dry ingredients into a mound and form a well in the middle. Add the egg, cubes of butter and lemon zest, and working quickly with your fingers, work the wet ingredients into the flour mixture. Mix by hand until the dough forms a homogenous, smooth ball. Cover in plastic wrap and refrigerate for at least 1 hour.

Preheat the oven to 350° F (180° C) and prepare the filling by mixing the ricotta, eggs, sugar, corn starch and lemon zest together with a wire whisk until smooth.

Butter and flour a 9-11 inch or 26-28 cm. fluted-edge tart pan. If you cannot find a tart pan, a round spring-form pan or a pie plate, will also work, although it is helpful to have a pan with a removable bottom.

Roll out the *pasta frolla* and lay it into the tart pan, pressing the bottom and sides tightly against the edges. Pour the filling into the shell, and sprinkle the pine nuts over the top.

Bake at 350° F (180° C) for 30-35 minutes, just until the center is firm and does not wiggle when you gently shake the pan.

Allow to cool for 10 minutes, and use a tea strainer to sprinkle a layer of powdered sugar on top.

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