

Crostata con la Marmellata – Italian Pie with Homemade Jam

| Ingredients | Preparation |
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| <p>Pie Crust (Pasta Frolla) ¾ cup Butter ¾ cup Sugar 1 Egg 2 Egg Yolks ½ teaspoon Vanilla Zest of half a Lemon 3 cups Flour 1 teaspoon Baking Powder Dash of Salt</p> <p>Jam Filling (or 1 jar of store bought jam) 1-pound fresh fruit (such as strawberries or peaches) ¾ cup sugar ½ packet jam pectin</p> <p>Suggested Wine Pairings:</p> <p><u>Ivaldi Ros du Su Moscato d'Asti Semi-Sparkling Sweet Wine</u></p> <p><u>Ivaldi Susbel Brachetto d'Acqui Sweet Semi-Sparkling Red Wine</u></p> | <ol style="list-style-type: none"> 1. If you are using store bought jam, skip to step 2. Clean your fruit and cut into large chunks in a pot. Mix together the sugar and pectin, then add to the fruit, stirring to coat. Over high heat, while stirring continuously begin to cook the fruit and sugars. After approximately 30 minutes, stirring occasionally, when the fruit is soft and well-cooked and the liquid has thickened slightly, remove from heat and with an immersion blender, gently pulse the jam a few times to remove the largest chunks. Set aside to let cool. 2. In a stand mixer, beat together butter and sugar until creamy. Then add in your eggs and yolk with the vanilla and lemon zest. Once amalgamated, add the flour mixed with the baking powder and a dash of salt a bit at a time and slowly mix until a uniform dough that detaches from the sides of the mixer and forms a ball. Cover and let rest for 15-20 minutes. 3. Preheat your oven to 375°F and butter and flour a 10-inch round pie pan. Then, on a heavily floured surface, gently roll out your dough until approximately ¼ inch thick. Transfer it to your pie pan, and trim off the excess dough to create a clean border. Save the trimmings for later. 4. Spoon in your jam to create a layer reaching about half way up your crust. Smooth out. If desired, roll out thin strips of extra dough to create a lattice work, or cut out shapes to place on top of the crostata. Alternatively, the extra dough can be used to make cookies |

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| | <p>in the fashion of cut out sugar cookies (bake for 10 minutes approximately).</p> <p>5. Once you have finished decorating the top of your crostata, place it to bake for about 25 minutes, or until the edges of the crust have turned a golden brown. Remove and let cool nearly completely before serving with a glass of sweet wine.</p> |
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This recipe is courtesy of Trattoria Risorgimento in Treiso, Italy.

A *crostata*, or an Italian pie, is a versatile and delicious thing that is a staple of every Italian household. Made essentially with a sweet pie crust and the jam of your choice, it can be whipped up fairly quickly if one uses pre-made or storebought jam. Of course, when it is the season, making your own homemade jam with fresh fruit adds a depth of flavor unrivaled.

When pairing with wine, keep in mind the flavors present in the sweet wines, and match your jam to it. For example, brachetto pairs wonderfully with strawberries, so use a strawberry or berry jam. Moscato however, works better with a peach or apricot jam. Mix and match, try a little bit of everything to find your favorite combination.

As a pro tip, if you want to can extra jam for later, place it while still boiling hot in your jars and close the lids tight. This will help to create a vacuum effect, conserving your jam for later.