



LINZERTORTE

15 min 1 h 10 min medium 12 portions

INGREDIENTS

175 g flour, plus extra for dusting
75 g hazelnuts or almonds
50 g sugar
50 g brown sugar
thin peel slices from 1 lemon
½ tsp ground cinnamon
1 pinch ground nutmeg or clove
1 pinch salt
110 g butter
2 egg yolks
350 g raspberry or cranberry jam
icing sugar for sprinkling

USEFUL ITEMS

tart tin (Ø23-24 cm) preferably
removable base
oven tray
baking paper
star-shaped biscuit cutters (2 sizes)

PREPARATION

1. Preheat oven to 180°C. Grease a tart tin (Ø23-24 cm) and set aside. Line a baking tray with baking paper and set aside.
2. Place hazelnuts, sugar and lemon peel into mixing bowl and grind **15 sec/speed 10**.
3. Add flour, salt, cinnamon, nutmeg, butter and egg yolks and mix **25 sec/speed 5**. Shape dough into a log and divide into 3 equal pieces. Wrap 1 piece in cling film and refrigerate. Join the 2 remaining pieces into one. Use your fingers to spread dough over the base and walls of tart tin, pressing lightly. Cover base with jam and spread evenly. With a lightly floured rolling pin and on a piece of floured baking paper, roll out reserved 1/3 of dough into a circle (Ø21-22 cm) and 5 mm thickness. Use two different sizes of star-shaped biscuit cutters to decorate top of tart. Shape remaining dough from cut-outs into a ball and refrigerate. Use baking paper to transfer dough over jam and join edges with the base dough by pressing lightly. Bake tart in preheated oven (180°C) for 20-25 minutes. Meanwhile roll out remaining dough onto a piece of baking paper, use biscuit cutters to cut out star-shaped biscuits, transfer baking paper to an oven tray and set aside.
4. Remove tart from oven and replace with baking tray with biscuits. Bake biscuits for 10 minutes.
5. Allow tart and biscuits to cool down before sprinkling with icing sugar. Serve warm or cold.

TIP

A well-known tart from the city of Linz, Austria, often served at Christmas.