

## Torta ai Frutti di Bosco di Betty

This dessert won 1<sup>st</sup> prize for the fruit pie category in the 2007 Pie Social Contest. Of necessity, it has to be prepared in advance, so serving means dividing it and adding a scoop of ice cream

### Recipe Summary



#### BETTY'S PASTA FROLLA

2 1/4 cups all-purpose flour

3/4 cup sugar

1 1/2 teaspoons baking powder

3/4 cup sweet butter

Grated zest of 1 small lemon

2 large eggs, 1 separated

3 tablespoons heavy cream

1/2 teaspoon vanilla extract or liquor of choice. Suggestion: Grand Marnier.

Pinch of salt

Sweetened whipped cream or ice cream (optional). Coffee ice cream works well.

#### FILLING

4 cups mixed berries, such as blueberries, raspberries, dice strawberries, blackberries, mulberries, or currants

1/2 cup sugar

Some halved black berries and raspberries (all sugared lightly) for garnish

Combine the dry ingredients for Betty's Pasta Frolla with the lemon zest in a large bowl. Work in the butter. Lightly beat together 1 whole egg and 1 yolk, and add the cream, vanilla, and salt. Little by little, add the egg-cream mixture to form a dough using a wooden spoon or pastry blender. Divide the dough in half. Wrap each half in plastic and refrigerate overnight.

In a bowl, gently toss berries with the sugar and set aside.

Preheat the oven to 350°F.

Roll the balls of pastry into 2 circles large enough to fit over the side of a 9-inch tart pan. Fit the bottom half of the pastry into the pan and trim off the overlapping edge.

Turn the combined fruit and sugar into the pan.

Cut a 1-inch circle in the center of the remaining pastry. Fit it over the top of the berries and crimp the pastry edges together.

Brush the top of the dough with the reserved egg white.

Bake in the preheated oven on a baking sheet for 45 minutes, or until golden brown.

Serve with ice cream on top.