

## Betty's Wild Berry Tart

(Torta ai Frutti di Bosco di Betty)

Recipe adapted from the cookbook „LA CUCINA SICILIANA DI GANGIVECCHIO“



### Ingredients:

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All-purpose Flour – 2¼ cups  
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Sugar – ¼ cup  
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Baking Powder – 1 ½ tsp  
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Butter – ¾ cup  
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Lemon Zest – 1  
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Lg Eggs, 1 separated – 2  
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Heavy Cream – 3 tbsp  
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Vanilla Extract – ½ tsp  
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Salt – pinch  
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Mixed Wild Berries – 4 cups  
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Sugar – ½ cup  
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Whipped Cream  
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### Directions:

Mix the first 3 ingredients in a bowl, work in the zest and the butter. Lightly beat together one whole egg and one yolk, add cream, vanilla and salt. Little by little add the egg mixture to the flour mix to form a dough, using a wooden spoon.

Divide the dough in half, wrap each half in plastic and refrigerate for 30 min. Preheat the oven to 350° F.

In a bowl, gently mix the berries (raspberries, strawberries, blackberries, etc.) with the sugar and set aside.

After the 30 min cooling time roll the balls of pastry into 2 circles large enough to fit into a 9" tart pan.

Fit the bottom half into the pan and fill it with the fruit/sugar mix.

Cut the top half in  $\frac{3}{4}$ " strips and create a lattice top as in the picture above.

Brush the lattice with the reserved egg white.

Bake on a baking sheet for 45 min or until golden brown.

Serve with whipped cream.