

## Torta ai Frutti di Bosco di Betty

This dessert won 1st 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.



### Ingredients:

#### BETTY'S PASTA FROLLA

2 1/4 cups all-purpose flour

3/4 cup sugar

1 1/2 tsp baking powder

3/4 cup sweet butter

Grated zest of 1 small lemon

2 large eggs, 1 separated

3 tbsp heavy cream

1/2 tsp 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

### Preparation:

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.