

Italian Crostata

Learn to make authentic Italian Crostata with buttery pasta frolla pastry and jam filling. Traditional recipe with tips and variations included.

80	25	105	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Italian Crostata

Ingredients

- 2 cup flour
- 1 cup granulated sugar
- 1 cup unsalted butter
- 1 egg
- 1 egg yolk
- 1 lemon
- 1 tsp salt
- 1 cup jam

Instructions

- 1 Make the pasta frolla dough**

Whisk together 2 cups flour, 1/2 cup sugar, and 1/4 teaspoon salt in a large bowl.
- 2** Add 1/2 cup cold butter (cut into small cubes) and work it into the flour mixture with your fingertips until it resembles coarse breadcrumbs with some pea-sized butter pieces remaining.
- 3** Make a well in the center and add 1 whole egg, 1 egg yolk, and 1 teaspoon lemon zest. Mix gently with a fork until the dough just comes together and no dry flour remains.
- 4** Turn dough onto a lightly floured surface and gently knead 2-3 times until smooth. Shape into a disk, wrap tightly in plastic wrap, and refrigerate for at least 1 hour.
- 5 Prepare for assembly**

Preheat oven to 375°F (190°C). Grease a 9-inch tart pan with butter.
- 6** Remove dough from refrigerator and divide into two portions: use 2/3 for the base and reserve 1/3 for the lattice top.
- 7 Roll and shape the base**

Roll the larger portion of dough on a floured surface into a 12-inch circle, about 1/8 inch thick. Transfer to the prepared tart pan and press gently into bottom and sides.
- 8** Trim excess dough leaving a 1/2-inch overhang, then fold the overhang under and crimp the edges decoratively.

- 9 **Add filling and create lattice**
Spread 1 cup jam evenly over the pastry base, leaving a 1/4-inch border around the edges.
- 10 Roll remaining dough into a rectangle and cut into 10-12 strips, each 1/2-inch wide. Arrange half the strips vertically over the jam, spacing them evenly.
- 11 Weave remaining strips horizontally over and under the vertical strips to create a lattice pattern. Trim strips to fit and press ends into the crust edge to seal.
- 12 **Bake**
Bake for 25-30 minutes, until the crust is golden brown and the jam is bubbling slightly around the edges.
- 13 Cool completely on a wire rack for at least 2 hours before removing from pan and slicing to serve.

Tips

Keep It Cold: Always use cold butter and chill the pasta frolla dough for at least 1 hour before rolling. This prevents the butter from melting and ensures a tender, flaky crust.

Gentle Handling: Work the dough just until it comes together. Overworking develops gluten, resulting in tough pastry. If the dough seems too dry, add cold water one tablespoon at a time.

Jam Consistency: Use thick, high-quality jam or preserves. If your jam is too thin, cook it briefly to reduce excess moisture, which can make the bottom crust soggy.

Lattice Perfection: For neat lattice strips, use a pizza cutter or sharp knife. Don't worry about perfection - rustic charm is part of crostata's appeal.

Blind Baking: For extra-crispy crusts, blind bake the bottom for 8-10 minutes before adding filling. Use parchment paper and pie weights to prevent puffing.

Golden Finish: Brush the lattice strips with beaten egg or milk before baking for a beautiful golden color. A sprinkle of coarse sugar adds lovely texture and sweetness.

Fresh Fruit Tips: When using fresh fruit instead of jam, toss pieces with a little flour and sugar to absorb excess juices and prevent a soggy bottom.

Storage Success: Cool completely before covering to prevent condensation. Store at room temperature for best texture, as refrigeration can make the crust tough.