



Grandma's crostata with agrumi del Gargano

Rosanna Di Michele (October 22, 2014)



Taking Italy to your family table with Rosanna. This time she prepares for us a crostata with agrumi del Gargano. Find her recipe

Makes 4 Servings

3 1/2 cups all-purpose flour
2/3 cups butter
2 eggs
3/4 cup sugar
1/2 packet (1 tablespoon) of yeast, preferably lievito 'pane degli angeli'
1 teaspoon of grated lemon zest



1 cup marmalade of agrumi del gargano

- Preheat oven to 350 degrees.
- Pass the flour through a sieve and place in a container.
- Add butter (cut into cubes).
- Knead for a few minutes, until the butter has completely melted.
- Add the eggs, sugar, yeast and grated lemon zest.
- Knead the dough for another few minutes, until the dough is evenly blended.
- Spread the dough out on an oven pan, setting aside a little bit for the crust.
- Fill with marmalade
- Cut strips and lay on top for decoration, then place in the oven. Bake for about 40 minutes, then serve at room temperature.

Buon appetito

Rosanna

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