

## Jam Tart

Serves: 6

Chef: Donatella Zampoli

### **Ingredients:**

2 cups all purpose flour

2 egg yolks

4 oz. Butter

1/2 cup superfine sugar

A pinch of salt

Apricot or blackberry jam

### **Directions:**

Combine the flour, egg yolks, butter, sugar and salt and blend to a firm, smooth dough. Roll into a ball, flatten, wrap and chill for 30 minutes.

Preheat the oven to 350 degree. Roll out 2/3 of the dough on a floured surface. Line a 9" tart pan with the dough. Cover the dough with parchment paper and dried beans or pie weights.

Bake tart shell for 20 minutes, remove beans and parchment. Roll out remaining dough and cut into strips. Fill baked tart shell with jam and top with the lattice strips. Bake until golden, about 20 minutes.