

Italian Crostata

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

1h 20min

PREP

25 min

COOK

1h 45min

TOTAL

8

SERVINGS

Easy

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.