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Chuchichästli (Kitchen Cupboard)

Torta della Nonna by Edith Hess

Pastry:

2 cups all-purpose flour
1 egg plus 2 yolks
1/2 cup sugar
3 tablespoons butter and 3 tablespoons extra-virgin olive oil, melted together
1/2 teaspoon vanilla extract

Filling:

2 cups fresh ricotta
1/2 cup pine nuts
1/2 cup sugar
1 lemon, zested and juiced
3 eggs

Directions:

Preheat the oven to 190 degrees.

To make the pastry, make a well in the flour, and place egg, yolks, sugar, butter and olive oil mixture in the center and proceed as you would with fresh pasta, i.e. bring flour in bit by bit until the liquid in the well is thick enough to bring together with your hands. Knead until the dough is smooth, then allow to rest for 10 minutes.

Meanwhile, make the filling by mixing together the ricotta, pine nuts, sugar, lemon zest, juice and eggs in a bowl until creamy.

To assemble, roll out the pastry to form 2x (30cm) circles. Place one circle down to line the bottom and sides of a 20cm baking tray. Spread the ricotta mixture evenly over this layer. Place the remaining circle of dough over the top and pinch together the edges. Place in the oven to bake for 35 to 40 minutes. Remove and serve warm or at room temperature.



What wine works best in risotto? - Many recipes don't specify what kind of wine to use when cooking a risotto. The short answer is any kind of wine will do; however if you want to understand things a little better here are some tips:

Wine is added to risotto primarily for acidity. Of course, it also adds flavour, but as risottos are often rich they need something acidic to balance them out. That's what the wine does. Some questions to ask yourself when deciding on a wine to cook your risotto with are:

1) *Do the flavours match the flavour of your risotto?*

Use common sense, for example you don't want a big, bold wine in a delicate saffron risotto.

2) *What colour is it? Are you making a beetroot risotto?*

Then red wine works well. Are you sticking with a plain Parmesan risotto? Then it is best to stick to the white varieties.



Saturday, 2nd May 2015

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