

# LINZERTORTE

SERVES 12-16

Linzertorte, another Austrian speciality, is really more of a jam tart than a gâteau. However one classifies Linzertorte, it is a delicious and quickly made cake. The pastry acquires its distinctive colouring from the fact that the almonds are ground with their skins on. Linzertorte is best eaten when it has cooled to room temperature, but is still excellent cold.

## FOR THE PASTRY

225 g (8 oz) plain flour

175 g (6 oz) unblanched almonds, finely ground

pinch of salt

5 ml (1 tsp) ground cinnamon

100 g (4 oz) icing sugar, sifted

finely grated rind of 1 lemon

225 g (8 oz) unsalted butter, at room temperature

2 egg yolks

## FOR THE FILLING

350 g (12 oz) raspberry conserve

## FOR THE GLAZE

1 small egg, beaten with 15 ml (1 tbsp) milk

5 ml (1 tsp) caster sugar

15 g (½ oz) flaked almonds, for sprinkling (optional)

icing sugar, for dusting

1. Place a square of foil on a baking sheet, then place a 28.5 cm (11 inch), 3 cm (1¼ inch) deep, flan ring in the centre. Butter the ring, then bring the foil up smoothly around the side of the ring to seal the bottom edge and prevent the pastry seeping out at the beginning of baking.

2. To make the pastry, mix the flour, almonds, salt, cinnamon, icing sugar and lemon rind together in a bowl. Cut the butter into pieces and add to the mixture with the egg yolks. Work all the ingredients together until they form a smooth ball of pastry. Wrap in clingfilm and chill for about 40 minutes until the pastry is firm.

3. Roll out just a little more than half of the pastry on a lightly floured work surface to a round 2.5 cm (1 inch) larger than the prepared flan ring. Line the flan ring with the pastry, pressing it smoothly around the side. Trim the pastry level with the top of the flan ring.

4. Add the pastry trimmings to the remaining pastry and roll out to an oblong about 28.5 × 15 cm (11 × 6 inches), the same thickness as the pastry in the flan ring. Trim the edges neatly, then cut into 10 long strips, about 1 cm (½ inch) wide.

5. Spread the raspberry conserve evenly over the base of the pastry in the flan ring. Lay the pastry strips flat, on top of the jam (the sides of the pastry will be above them) in a lattice pattern, cutting them to fit exactly. Loosen the sides of the pastry from the flan ring with a small palette knife, then bring them down over the pastry strips to form a neat border.

6. To make the glaze, lightly whisk the egg, milk and sugar together, then brush evenly over the pastry. Sprinkle the torte with flaked almonds, if wished.

7. Bake in the oven at 200°C (400°F) mark 6 for 10 minutes, then reduce the oven temperature to 180°C (350°F) mark 4 and continue cooking for 35 minutes until the pastry is golden brown. Leave to cool on the baking sheet without removing the flan ring.

8. When the pastry begins to firm, run a palette knife carefully around the sides to loosen the flan ring—but do not remove the ring until the torte has cooled to room temperature. Remove the flan ring, dust the icing sugar over the torte and transfer to a doily-lined plate.

To freeze: pack carefully and freeze the cooled torte. To thaw, unwrap and thaw at room temperature.