

Cherries and ricotta tarts



For about 15 tarts

Ingredients

280 gr of white flour
80 gr almond flour
120 gr sugar
100 gr butter
2 eggs
grated rind of half lemon
1 pinch of salt
2 teaspoons of yeast cake

Stuffing

300 gr of ricotta
80 gr of icing sugar
1 tablespoon of limoncello
350 gr of cherries
2 tablespoons of sugar

Method

Pour on pastry board the flour sifted with yeast, add the almond flour, sugar, eggs, the grated rind of lemon, a pinch of salt and butter softened at room temperature and work to form a homogeneous compound. Wrap the dough in cling film and let rest in refrigerator for 30 minutes. Roll out the dough with a rolling pin to form a sheet of 3 mm thick, cut circles of 8 cm in diameter and be of the previously butter molds. Make holes on the base with a fork, cover the molds with aluminum foil and pour over the chickpeas or beans. Bake in preheated oven at 180 degrees for 15 minutes, remove the aluminum foil and cook for another 4-5 minutes. Take out of the oven and cool tarts on a grill. Work together ricotta, icing sugar and limoncello until you get a cream. Caramelize in a frying pan 2 tablespoons of sugar with a tablespoon of water, pour the stoned cherries and cook for 3-4 minutes, leave to cool. Put the cream cheese in a sac a poche and fill the tarts, decorate with cherries caramelized.