

# Linzer Torte



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 For 28 cm diameter mold

## Ingredients

270 gr of flour "00"  
150 gr sugar  
75 gr chopped almonds  
110 g butter softened at room temperature + 5 gr for  
buttering the pan  
1 + 1 egg to brush  
the grated rind of 1/2 lemon  
a pinch of cinnamon  
a pinch of clove powder  
few drops of vanilla essence or half berry vanilla seeds  
10 gr of baking powder  
300 gr of red currant jam

## **Method**

Pour on pastry board the flour sifted with yeast, add the chopped almond, sugar, eggs, the grated rind of lemon, a pinch of cinnamon, a pinch of clove powder, the vanilla 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 and cover the previously butter mold. Add the red currant jam, roll it and then decorate with the strips of dough that you previously put aside. Whisk an egg and brush the surface. Bake in preheated oven at 180 degrees for 40 minutes. Take out of the oven and cool on a grill.