



Italian Plum Torta

Serves

1-10" Tart

Ingredients

2 cups pastry flour

3/4 cup finely chopped walnuts

3/4 cups Light brown sugar, lightly packed

12 tbs. cold unsalted butter (1 1/2 stick) diced

1 egg yolk

2 pounds ripe Italian Plums, pitted and quartered lengthwise

Preparation Instructions

Preheat oven at 400 degrees. Combine flour, nuts and sugar in a large bowl. Add butter and egg yolk and mix by hand or blender until crumbly. Press 1 1/2 cups of the crumb mixture in an even layer into the bottom of a spring form tart pan. Arrange plums in pan, skin side down. Form a flower pattern starting from the outside then working inward. Sprinkle the rest of the crumb mixture over the top of the plums and bake for 40 to 50 minutes or until browned. Let cool for 10 minutes and serve with vanilla ice cream or fresh whipped cream.