



Hazelnut and Raspberry Jam Linzer Tart

 Vegetarian

READY IN



45 min.

SERVINGS



10

CALORIES



477 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 2 tablespoons brandy
- 1 cup confectioners' sugar
- 1.5 tablespoons cornstarch
- 1 large egg white lightly beaten
- 2 large eggs lightly beaten
- 2 cups flour all-purpose
- 0.1 teaspoon ground cloves

- 3 ounces hazelnuts
- 1 cup raspberry jam seedless
- 1 pinch salt
- 0.5 pound butter unsalted softened
- 1 teaspoon vanilla extract pure

Equipment

- food processor
- bowl
- baking sheet
- oven
- plastic wrap
- kitchen towels
- tart form

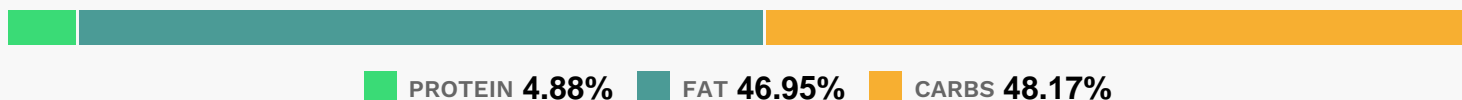
Directions

- Preheat the oven to 350°F.
- Spread the hazelnuts in a pie plate and toast until fragrant and the skins blister, about 12 minutes.
- Transfer the nuts to a kitchen towel and let cool slightly, then vigorously rub the nuts together to remove the skins. When the hazelnuts are completely cool, pulse them in a food processor until finely ground.
- Transfer the ground nuts to a bowl.
- Add the butter and confectioners' sugar to the food processor and process until light and fluffy.
- Add the ground hazelnuts, flour, baking powder, cloves and salt and pulse until combined.
- Add the eggs, brandy and vanilla and process just until a soft dough forms.
- Scrape the dough onto a large sheet of plastic wrap.
- Transfer one-third of the dough to a separate sheet of plastic and roll it into a 6-inch log. Pat the remaining dough into a 6-inch disk. Wrap and refrigerate the dough until firm, at least 2 hours.

hours or overnight.

- Preheat the oven to 35
- Let the 6-inch disk of dough stand at room temperature for 10 minutes, then set it in a 10-inch fluted tart pan with a removable bottom. Press the dough evenly over the bottom and up the side of the tart pan. In a bowl, mix the jam and cornstarch; spread the jam on the bottom of the tart. Refrigerate until chilled.
- Cut the log of dough into 6 slices. On a lightly floured surface, roll each slice into a 1/2-inch-thick strip. Halve 1 strip crosswise.
- Transfer the strips of dough to a baking sheet and refrigerate until chilled.
- Lay the strips diagonally across the tart, trimming them to fit; press the ends into the crust rim.
- Brush the strips of dough with the beaten egg white.
- Bake the tart for 40 minutes, or until the crust is browned and the jam is bubbling slightly.
- Let cool completely, then unmold the tart and slide it onto a plate.
- Cut into wedges and serve.
- Make Ahead: The tart can be stored at room temperature overnight in an airtight container.
- Serve With: Sweetened whipped cream or vanilla ice cream.

Nutrition Facts



Properties

Glycemic Index:25.2, Glycemic Load:26.62, Inflammation Score:-5, Nutrition Score:9.3065216748611%

Flavonoids

Cyanidin: 0.57mg, Cyanidin: 0.57mg, Cyanidin: 0.57mg, Cyanidin: 0.57mg Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg

Nutrients (% of daily need)

Calories: 477.07kcal (23.85%), Fat: 24.8g (38.15%), Saturated Fat: 12.39g (77.41%), Carbohydrates: 57.23g (19.08%), Net Carbohydrates: 55.33g (20.12%), Sugar: 28.79g (31.99%), Cholesterol: 85.96mg (28.65%), Sodium: 59.11mg

(2.57%), Alcohol: 1.14g (100%), Alcohol %: 1.2% (100%), Protein: 5.8g (11.6%), Manganese: 0.73mg (36.55%), Selenium: 13.42µg (19.18%), Vitamin B1: 0.26mg (17.46%), Folate: 64.62µg (16.15%), Vitamin B2: 0.23mg (13.51%), Vitamin E: 1.96mg (13.1%), Vitamin A: 622.5IU (12.45%), Copper: 0.23mg (11.52%), Iron: 1.95mg (10.82%), Phosphorus: 88.57mg (8.86%), Vitamin B3: 1.66mg (8.32%), Fiber: 1.89g (7.57%), Magnesium: 22.94mg (5.74%), Calcium: 43.62mg (4.36%), Vitamin C: 3.53mg (4.28%), Vitamin B6: 0.08mg (4.19%), Potassium: 136.61mg (3.9%), Vitamin B5: 0.38mg (3.79%), Zinc: 0.56mg (3.72%), Vitamin D: 0.54µg (3.6%), Vitamin K: 2.94µg (2.8%), Vitamin B12: 0.13µg (2.18%)