

Italian Strawberry Tart Recipe (Crostata alle Fragole)

Cooking Times

- **Prep Time:** 30 minutes
- **Bake Time:** 30 minutes
- **Cooling Time:** 1 hour
- **Total Time:** About 2 hours
- **Servings:** 8

Ingredients

For the Shortcrust Pastry

- 2 ½ cups all-purpose flour
- ½ cup granulated sugar
- 1 teaspoon baking powder
- ½ cup unsalted butter, cold and cubed
- 1 large egg
- 1 large egg yolk
- Zest of 1 lemon

For the Filling

- 1 cup strawberry jam
- 1 ½ cups fresh strawberries, halved

For Garnish

- Powdered sugar, for dusting
- Fresh mint leaves, optional

Step-by-Step Instructions

1. Prepare the Shortcrust Pastry

In a large bowl, whisk together the flour, sugar, and baking powder. Add the cold butter and work it into the dry ingredients with your fingertips until the mixture looks like coarse crumbs.

Add the egg, egg yolk, and lemon zest. Mix gently until the dough starts to come together, then knead lightly just until smooth. Shape into a disc, wrap in plastic wrap, and refrigerate for 30 minutes.

2. Preheat the Oven and Prepare the Pan

Preheat your oven to **350°F**. Grease and flour a **9-inch tart pan**.

3. Roll Out the Dough

Roll out about two-thirds of the chilled dough on a lightly floured surface. Fit it into the tart pan and trim away any excess. Prick the base with a fork to help prevent bubbling during baking.

4. Add the Filling

Spread the strawberry jam evenly over the pastry base. Arrange the halved fresh strawberries over the jam.

5. Create the Top Decoration

Roll out the remaining dough and cut it into strips for a lattice, or use small cutters to make decorative shapes. Arrange over the filling as desired.

6. Bake

Bake for **25 to 30 minutes**, or until the pastry is lightly golden. Remove from the oven and let the tart cool completely in the pan.

7. Garnish and Serve

Dust the cooled crostata with powdered sugar. Add a few fresh mint leaves if you like. Serve at room temperature or slightly chilled.

Tips and Tricks

- Use ripe, fresh strawberries for the best flavor and texture.
- Choose a good-quality strawberry jam for a richer filling.
- Keep the dough cold so it stays easy to handle and bakes into a tender, flaky crust.
- You can make the tart one day in advance and keep it at room temperature.

- For a more indulgent dessert, serve with whipped cream or a scoop of vanilla gelato.