Torta della Nonna Recipe – Classic Italian Custard Tart That Melts in Your Mouth

Cooking Times & Servings

- **Servings:** 8
- **Prep Time:** 30 minutes
- **Chill Time:** 30 minutes
- **Cook Time:** 30 minutes
- **Total Time:** 1 hour 30 minutes

Ingredients

For the Almond Shortcrust Pastry

- 1 ¾ cups (220 g) all-purpose flour
- ¾ cup (80 g) almond flour
- ½ cup (1 stick / 120 g) unsalted butter, cold and cubed
- ½ cup (100 g) powdered sugar (or granulated sugar)
- 1 large egg
- 1 egg yolk
- 1 teaspoon baking powder
- Zest of 1 lemon
- ¼ cup (25 g) sliced almonds
- 2 tablespoons pine nuts
- Powdered sugar, for dusting

For the Pastry Cream (Custard Filling)

- 2 cups (480 ml) whole milk
- 4 large egg yolks
- ½ cup (100 g) sugar
- ¼ cup (30 g) cornstarch
- Zest of 1 lemon
- 1 teaspoon vanilla extract

Instructions

Step 1: Make the Almond Shortcrust

In a food processor, combine all-purpose flour, almond flour, sugar, baking powder, lemon zest, butter, egg, and egg yolk. Pulse just until the dough comes together.

Form into a ball, wrap in plastic wrap, and refrigerate for **at least 30 minutes**.

Step 2: Prepare the Pastry Cream

Heat the milk with lemon zest in a saucepan until just simmering.

In a bowl, whisk egg yolks, sugar, and cornstarch. Slowly pour the warm milk into the egg mixture, whisking constantly.

Return everything to the saucepan and cook over medium heat, stirring continuously, until thick and smooth. Remove from heat, stir in vanilla, and let cool completely.

Step 3: Assemble the Tart

Preheat oven to **350°F (180°C)**.

Roll out **¾ of the dough** between parchment paper and line a **9-inch (22 cm) tart pan**. Spread the cooled custard evenly over the base.

Roll out the remaining dough and cover the tart. Seal edges well and prick the top lightly with a fork.

Decorate with **pine nuts and sliced almonds**.

Step 4: Bake & Finish

Bake for **30 minutes**:

- First **15 minutes on the lower rack**
- Then move to the **center rack** for the remaining time

Let cool completely before removing from the pan. Dust generously with **powdered sugar** before serving.

Tips & Tricks

- Toast the almond flour lightly for a deeper, nuttier flavor
- For a traditional crostata look, replace the top crust with lattice strips
- This tart tastes even better **the next day** once flavors fully develop