



PREP: 35
COOK: 50
SERVES: 12

Torta Della Nonna

Filled with a rich vanilla custard and studded with roasted pinenuts, this traditional tart perfectly showcases the simplicity of Italian baking. Just like Nonna used to make!

Ingredients

Pastry

- 2 cups (350g) '00' flour
- ½ tsp baking powder
- 1 cup + 2 tbsp (165g) icing sugar
- Pinch of salt
- 170g butter, chilled, chopped
- 1 tsp of [Queen Vanilla Extract](#)
- 3 large egg yolks

Filling

- 3 cups (750ml) full cream milk
- 3 tsp [Queen Vanilla Bean Paste](#)
- Zest of ½ lemon, peeled

Method - Pastry

STEP 1

Combine dry ingredients with Vanilla and butter in food processor until mixture resembles breadcrumbs. Add egg yolks and process until mixture begins to form clumps.

STEP 2

Turn out onto a lightly floured bench top, knead until just smooth. Wrap in cling wrap and refrigerate for 30 min.

Method - Filling

STEP 1

Place milk, Vanilla Bean Paste and lemon peel in a large saucepan over low heat and bring to a gentle simmer. Remove from heat and allow to infuse for 5 minutes. Remove lemon peel from milk.

STEP 2

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Ingredients

6 large egg yolks
1 cup + 1 tbsp (130g) caster sugar
cup (50g) corn flour
 $\frac{3}{4}$ cup (90) pine nuts
Icing sugar, to dust

Method - Filling

Combine egg yolks, sugar and flour in a large bowl and whisk well to combine. Add one tbsp of milk mixture to help thin egg mixture.

STEP 3

Add milk half a cup at a time to egg mixture while whisking until all milk has been added. Pour back into saucepan over low heat and mix constantly until mixture has thickened. Remove from heat, and pour into a large bowl. Place cling wrap directly over custard to prevent a skin from forming. Allow to cool for 30 minutes.

STEP 4

Preheat oven to 180°C (fan forced). Grease and line the bottom of a 23cm tart tin with removable base. Roll out $\frac{2}{3}$ of the pastry on a lightly floured bench. Place pastry into the tin. Roll out remaining pastry to a circle large enough to cover top of tart.

STEP 5

Spread custard into pastry case, brush pastry edge with milk and place pastry circle on top. Trim edges if needed and gently press to seal. Sprinkle with pine nuts and bake for 45-50 minutes until golden. Allow tart to cool before serving. Finish with a dusting of icing sugar.

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