



## Traditional Italian Torta della Nonna (Grandma's Cake)

Make your day sweetly amazing with this crumbly and soft pastry filled with rich and delicate custard cream, and topped with tasty pine nuts

**Ingredients: to make an 11 inches (28 cm) tart**

### **For the dough (pasta frolla):**

3 cups (450 gr) of all-purpose flour  
3/4 cup (150 gr) of sugar  
zest of one lemon, grated  
one pinch of salt  
6 oz (170 gr) of cashew butter  
2 eggs  
1 egg yolk  
1 teaspoon of vanilla extract

### **For the custard pastry cream (crema pasticcera):**

4 cups (1 liter) of cashew milk  
half lemon (peel, in one piece)  
6 egg yolks  
1/2 cup (75 gr) of all-purpose flour  
1 cup (200 gr) of sugar  
1 teaspoon of vanilla extract

### **For the top:**

4 oz (115 gr) of [Farm Fresh Nuts Raw Pine Nuts](#)  
2 tablespoons of cashew milk  
powdered sugar to decorate (optional)  
Preparation time: 30 minutes to prepare, 1 hour in the refrigerator, plus 45 minutes in the oven

### **Directions:**

1. Prepare the dough: in a food processor, add the flour, sugar, lemon zest, salt and the butter cut in pieces. Pulse until the mixture looks like a coarse meal. Add the vanilla extract, two eggs plus the egg yolk and mix only until the dough comes together. If by any chance the dough is too dry add a little bit (maybe one or two tablespoons) of milk. If too wet, add a bit of flour.

Collect the dough and divide into two pieces, a large and smaller piece (about 2/3 and 1/3). Make into two disks, wrap each separately in plastic wrap and refrigerate for about 1 hour.

2. Prepare the custard cream: place the lemon peel in the milk and warm up until hot, but not boiling. You can warm up in the microwave or in a small pan on the stove.

In a sauce pan, add the egg yolks, flour, sugar and vanilla extract. Whisk well until light and fluffy.

Add a little bit of the hot milk (discarding the lemon peel) and whisk some more. Incorporate the rest of the milk, while whisking. Place the pan over medium heat and bring to a slow boil, while stirring. The cream will thicken so make

sure it doesn't stick to the bottom. Lower the flame when it starts to bubble and cook for one or two more minutes, until it reaches the desired thickness.

Pour the cream in a glass bowl, cover with plastic wrap. The plastic should touch the cream, so it won't become harder on top. Let it cool down.

3. Preheat the oven to 350° F (175°C).

Grease an 11 in (28 cm) tart pan with butter and flour (or spray). Roll out the larger dough first on a lightly floured surface to a circle of about 12 inches (30 cm) in diameter. Helping yourself with the rolling pin, move the dough to the tart pan. If the dough breaks, you can easily fix it with your fingers, so don't worry! Trim the excess dough around the edges, or add little pieces if needed. Prick the bottom with a fork.

4. Pour the custard cream in the tart shell and spread. Roll out the other pastry to right around 11 in (28 cm) circle, and place it on top of the tart. You need to be a little more carefully this time. Cut off any extra dough from the edges, and press the edges together to seal. Gently prick the top with a fork just a little. Brush the top with some milk and sprinkle with the pine nuts, pressing them down slightly with your fingers so that the nuts stick to the dough.

5. Bake in lower third of the oven for about 45 minutes, until slightly golden on top and around the edges.

Let it cool down at room temperature first, than one hour in the refrigerator before dusting with powdered sugar, and cutting your first slice... for yourself, of course :)

## **Pine Nut Lace Cookies**

### **For the Pine Nut Lace Cookies:**

6 tablespoons unsalted butter, room temperature

2 tablespoons light corn syrup

5 tablespoons sugar

1/4 cup all-purpose flour

6 tablespoons (1 3/4 ounces) [Farm Fresh Nuts Raw Pine Nuts](#), finely chopped

1/2 cup toasted [Farm Fresh Nuts Raw Pine Nuts](#), for garnish

1/4 cup candied julienned lemon zest or thinly sliced candied lemon peel

### **To make the Pine Nut Lace Cookies:**

Preheat oven to 350°F and line a cookie sheet with parchment.

Using a wooden spoon, stir butter and corn syrup in a medium bowl until smooth. Add sugar and stir to thoroughly combine.

Add flour and pine nuts and stir until blended and smooth.

Working in batches, scoop level teaspoons batter onto baking sheet 2 inches apart, allowing room for the cookies to spread.

Bake until cookies are golden and lacy, 8–10 minutes. Let cool on baking sheet and then transfer to a plate. Wipe parchment and repeat with remaining batter.