

Italian Plum Torta



Serves

Makes a 10" Torte in Torte Pan

Ingredients

2 cups plus 1/2 cup pastry flour or unbleached flour

1/2 cup finely chopped walnuts,

1-cup light brown sugar or organic raw sugar

12 tbs (1-1/2 stick) cold unsalted butter, diced into small chunks

2 egg yolks

2 pounds ripe Italian purple plums, pitted and cut into thin slices lengthwise. You can also use red plums, fresh peaches, or apples or any other form of stone fruits.

Preparation Instructions

Preheat oven to 400 degrees. Combine flour, nuts, and sugar in a medium metal or glass bowl. Add butter and egg yolks and mix by hand or blender until all blended together and the butter is incorporated in the mix.

Press 1 1/2 cups of the crumb mixture into the bottom of a 10" oiled non-stick torte pan into an even layer with your hands. Arrange the plum slices on the top in a circular motion skin side down in a half moon shape. Starting from the outside and working inward until the crumb mixture on the bottom is all covered.

Sprinkle the rest of the crumb mixture on the top of the plums until covered well. Bake for 50 to 60 minutes or until browned on the top and the crumb mixture is bubbling.

Let cool for about 10 minutes and then cut into wedges and serve with vanilla gelato and a sprig of fresh mint.