

# HAITOGLOU BROS S.A.

PACKAGED FOODS



## PASTA FLORA

### INGREDIENTS

- 225g of flour
- ½ teaspoon of cinnamon powder
- 125g of butter cubes
- 75g of sugar
- 75g of chopped almonds
- Juice and zest of 1 lemon
- 2 egg yolks
- 200g of HAI marmalade of your desired fruit

### PREPARATION

In a large bowl we blend the flour with the cinnamon. We knead the butter in the mixture with our fingers to create crumbs. Add the sugar, almonds and lemon zest. We beat the egg yolks with one spoon of the lemon juice and add to the bowl with the flour. We blend the mixture and then empty it on a floured surface where we knead until we get a soft dough. Place in the fridge for 30 min.

Take 2/3 of the dough, place in a tart tray and spread with your fingers to cover the base and sides of the tray. Spread with the marmalade. With the rest of the dough we knead strings which we place crossways on top of the marmalade. Bake for 25-35min (200°C), then cover with foil and bake for 10 more minutes.

Leave the tart to cool down, cut in slices and serve.