

## Bolognese christmas tart 'pinza' (Desserts)



### Preparation

In a large bowl, sift in the flour and baking powder, and add the sugar. Stir and add the cold, diced butter. Add the eggs and knead quickly until you get a firm dough. Wrap the mixture with cling film and leave in the fridge for 30 minutes, then remove. Divide it into 4 parts, two slightly bigger than the other two. I recommend using the two larger pieces for the base and the final layer, and the two smaller pieces for the two inner layers. Using a rolling pin, roll out the dough between 2 sheets of baking parchment. Grease and flour a cake tin 26 cm in diameter. Once the dough is rolled out, lay it with the baking parchment directly into the cake tin. (Take care to cut the baking parchment to fit the tin). Prick the dough all over with a fork. In another bowl mix the various jams with the pine nuts. Divide the jam so that you have enough to make three layers. Spread the jam over the first layer of dough, leaving a few cm around the edge. Spread out the second layer of dough, prick with a fork and then spread over the jam. Add the third layer, again pricking holes with a fork and cover with jam. Finish the tart with the last layer of dough. Prick the surface and seal the edges by pressing with your fingers. Bake at 180°C (fan oven) for 40/45 minutes. Let it cool, turn it out upside down, remove the baking parchment from the bottom and place on a serving dish.

### Tips

The version of the Bolognese 'pinza' tart involves the use of Bolognese 'mostarda', a type of jam made with quinces.

### Trivia

The 'pinza' tart is one of the most popular desserts of the Christmas period, especially in the province of Bologna.

### Information

**Preparation** 20 minutes

**Total Time** 45 minutes

**Serves X** Serves 12 persons

**Level of difficulty** Difficult

## la terra di Puglia



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### Ingredients

**Plain flour** 500 grams

**Butter** 250 grams

**Sugar** 240 grams (Extra fine)

**Eggs** 2 units

**Baking powder** (15g of vanilla flavoured baking powder)

**Jam** 100 grams (Blackberry)

**Jam** 300 grams (Cherry)

**Jam** 200 grams (Apple)

**Jam** 150 grams (Peach)

**Pine nuts** 45 grams