

Ugly Duckling Tart



Yummy! This is one of my favourite and oldest recipes - Ugly Duckling Tart. The inspiration comes from Lucia Kollárová, who is a Slovak author of lifestyle books. Therefore, the ugly duckling which transfers to a beautiful swan, as we all know the story.

Anyway, I love the combination of a beautifully sweet pastry dough with lots of spices and sour marmalade (which I thank for to my good friend). Reminds me of Christmas. Makes me happy to think about it only. Enjoy!



Total Time: 2 hours

Shopping list

200g of plain flour, sifted
200g of icing sugar, sifted
1 package of vanilla sugar
100g of ground almonds
150g of walnuts, mashed
1 teaspoon of cocoa powder, sifted
1 teaspoon of ground cinnamon, sifted
A pinch of ground cloves and 2 cardamom pods, cleaned and mashed
1 whole egg + 1 yolk for brushing
250g of butter, soft in cubes

1 small jar of quality sour marmalade
(I used a mix of sour cherries and spicy strawberry)



Instructions

In a large mixing bowl place flour, sugars, almonds, walnuts, cocoa powder and spices (cinnamon, cloves and cardamom). Mix well until it gets a nice homogenous color.

Stir in the whole egg and add butter. Work with your hands until the butter is incorporated well. Then, you create a homogenous bowl of pastry dough. Put it in a plastic bag and place it in a cold place for at least 30 minutes.

Preheat the oven to 180 degrees.

Next, take $\frac{2}{3}$ of the pastry dough out of the fridge.





Try to work fast, so the dough won't start melting. Roll out the pastry between two sheets of a cling foil to a bit larger circle than your tin is. Transform the pastry into a lightly greased tin (I used 25 cm) lined with a baking paper. Leave the sides higher and nicely press it against the tin.

Layer the top with a good amount of marmalade.

Take out the remaining pastry dough and roll it out with a roller once again.

Next, create a pastry lattice of strips on the top of the tart. Cut 12 equal strips with a pastry jagger and fold every second one on top of the tart, next to each other. Always start with a longest strip in the middle of the tart. It isn't a big science, just work fast, so the pastry won't get too buttery. Wet your fingers if it is sticky.

Brush the top of a pastry dough with the yolk and bake it in the oven for about 50 minutes until wooden skewer comes clean from the middle (If the top is getting too dark, cover the tart with an aluminium foil). Let it cool down for a bit and enjoy with a cup of coffee or tea.

Makes 10 serves.

