

La Torta Sbrisolona

Ingredienti per 6 Persone

100 g = little less than 1/4 lb

- 100 g *di farina bianca*/white flour
- 100 g *di farina gialla* (literally "yellow flour", corn meal)
- 100 g *di burro a temperatura ambiente*/butter at room temperature
- 100 g *di zucchero*/sugar
- 100 g *di mandorle*/almonds, o *un misto*/a mix *di mandorle e nocciole*/hazelnuts
- *un uovo*/one egg
- *la buccia grattugiata di un limone* (literally "the grated peel of one lemon")
- *un pizzico di vaniglia (opzionale)*/a pinch of vanilla — in powder or liquid
- *un pizzico di sale (opzionale)*/a pinch of salt, add it if you like some sweet/salty contrast)

Procedimento

1. Preheat *il forno* (the oven) at 180 degrees C, about 350 degrees F.
2. Chop *le mandorle*/the almonds. You want some of the almonds to be chopped roughly and some to be finely ground. If you like them, you can keep some almonds whole. In class we used a mixer/*un robot da cucina*. If you do not have one you can cover the almonds with paper towels and break them by beating them with a meat beater or something else heavy.
3. *Mescola*/mix (2nd person sing.) all the dry ingredients/*tutti gli ingredienti secchi*.
4. *Aggiungi*/add the grated lemon zest (grate only *la parte gialla, perchè la parte bianca è amara*, bitter) and the egg.
5. Add the butter in clumps. You do not want to over mix or knead, simply try to join the ingredients and keep large (about 1/2 inch in diameter) crumbs
6. Pour the *briciole*/crumbs in a baking pan covered with parchment paper (or covered with a thin layer of butter and *farina gialla*). You want to spread them to a thickness of one cm to 2.5 cm (about half to one inch).
7. Bake until golden (typically it takes 30 to 60 minutes, based on the thickness).
8. Let it cool down. When you serve it, break it with your hands...it will form a lot of *briciole*. It is perfect with a dessert wine, but for the next few years you should have it with milk or ice cream!

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