

Linzer Torte

125g <i>sugar</i>	Preheat oven to 350°F.
125g <i>toasted hazelnut flour</i>	Combine dry ingredient for the dough, then add butter, and finally add the combined wet ingredients until a ball forms. Use either a food processor or a handmixer.
65g <i>almond flour</i>	
3g <i>salt</i>	
1 tsp <i>lemon zest</i>	
180g <i>all purpose flour</i>	
½ tsp <i>ground cinnamon</i>	Divide dough into two slightly uneven parts. Press the larger half into the bottom and sides of 10" tart pan. Use saran wrap and the bottom of a measuring cup to spread it out evenly. Then chill in freezer for about 30 minutes.
⅛ tsp <i>ground allspice</i>	
170g <i>unsalted butter</i>	
1 <i>egg</i>	
5ml <i>vanilla extract</i>	
◇	Between two sheets of parchment paper, form the remaining dough into a 12" × 8" rectangle and refrigerate for 15 minutes.
300g <i>raspberry preserves</i>	
15ml <i>lemon juice</i>	Remove the tart pan from the freezer, cover the dough with aluminum foil, and blind bake with pie weights for about 30 minutes in a 350°F oven.
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15ml <i>heavy cream</i>	
5g <i>demerara sugar</i>	

In the meantime, remove the sheet of dough from the refrigerator, remove the top sheet of parchment paper, and cut into 10 strips of about ¾" width and 12" length each. When cutting, cut all the way through the bottom parchment paper. Then return to the freezer for at least 20 minutes.

When the tart bottom has finished baking, remove from oven and let it cool to room temperature for about 1 hour.

Combine raspberry preserves with lemon juice and evenly spread onto the pre-baked tart bottom. Then remove the strips of dough from the freezer and arrange three strips evenly across top of the tart, removing the parchment paper once in place. Turn by 90°, then arrange another three strips. After another turn, fill in two more strips in the gaps, and do the same after a final turn. Trim excess dough and use it to reinforce the rim.

Brush on heavy cream and sprinkle lattice with demerara sugar.

Return to 350°F oven and bake 40 to 45 minutes. Cool to room temperatures for at least 2 hours before serving.