

## 1 Pumpkin crostata

8 Portions

Preparation: 1h

Doses for 1 crostata of around 24 cm or for 1 kg ca. of biscuits.

1	125 g	Butter	Keep the butter out of the
	1 M	Egg	fridge for 20 minutes at envi-
	250 g	Flour	ronment temperature.
	100 g	Sugar	Cut it in small pieces and put
	1 pinch	Salt	it in a bowl together with the
	4 g	Baking powder	grated lemon zest.
	1/4	Lemon zest	Add the sugar in the bowl
			and start to mix everything to-
			gether using your hands.
			Add the egg and mix them to
			the other ingredients using a
			whip.
			Sift the flour together with the
			baking powder and the salt
			and spill it on the countertop
			giving it a fountain shape.
			Pour the content of the bowl
			in the flour and start mixing
			everything together with the
			hands, ( <i>it's very important to</i>
			<i>be as quick as possible and to</i>
			<i>handle the dough for a very</i>
			<i>short time</i> ).
			Cover it with food-quality film
			and let it rest in the fridge for
			at least 1 hour.