



Limoncello lemon pie

Ingredients pie crust:

- Flan baking pan +/- 26 cm round
- 250 gr flour, plus some extra to pollinate
- 50 gr powdered sugar, plus some extra to pollinate
- 75 ml olive oil (extra virgine)
- 75 ml Italian Limoncello
- 1/2 teaspoon vanilla paste

Ingredients filling:

- 5 large lemons
- 500 gr ricotta cheese
- 150 gr fine sugar
- 2 large eggs
- Optional: 1/2 teaspoon cardamom for a spicy taste

Prepare:

Put the flour with the powdered sugar and a good pinch of sea salt in a large bowl, make a pit in the middle and put in it the oil, Limoncello and vanilla paste. Slowly beat everything together with a fork until the dough forms a ball. Pour it onto a floured work surface, knead it for a few minutes, wrap it in plastic wrap and put it in the refrigerator for 30 minutes.

Roll out the dough on a floured work surface to a thickness of about 3 mm. Wrap it loosely around your rolling pin, roll it out over a 26 cm flan shape and gently press it against the edge. Trim the edges. With a fork, pierce holes in the bottom, cover with plastic wrap and put the dough bottom in the freezer for an hour and a half.

Preheat the oven to 180 °C. Bake the dough base directly from the freezer for 25 minutes until it is lightly golden brown. Meanwhile, grate the zest of 1 lemon, squeeze out the lemons until you have 150 ml of juice and beat the juice and the rest of the ingredients for the filling by hand or in a food processor until fluffy.



Source: book 'Jamie cooks Italy' by Jamie Oliver

Pour the mixture into the dough base and bake the cake in the oven for 30 minutes. Sprinkle it with powdered sugar and the grated lemon zest 5 minutes before the end of the baking time. Let the cake cool on a grid – Note: it is still a bit wobbly, but stiffens further during cooling. Sprinkle some extra powdered sugar over it, cut it into pieces and place each piece on a Limoni napkin.

Tip: serve with a little glass of Limoncello and set the table with a matching table runner and cozy candles!

