

APRICOT LINZER TORTE

(from Anna Olson)

for filling:

2 cups fresh apricot, washed and pitted
2/3 cup apricot jam
1/4 cup sugar
zest of one orange

for dough:

3 hard boiled egg yolks
1 1/4 cup unsalted butter, room temperature
1/2 cup icing sugar
dash of vanilla extract
1/2 cup ground hazelnuts, lightly toasted
3/4 tsp salt
1/4 tsp baking powder
2 1/4 cups all purpose flour
1 egg, mixed with 2 tbsp cold water

Cook all ingredients for the filling in a big saucepan until apricots are tender. Remove from heat, puree and cool completely before using.

Push cooked egg yolks through a sieve and set aside. Cream together butter and icing sugar until smooth. Stir in vanilla extract. Add hazelnuts and cooked egg yolks and blend in. Sift together salt, baking powder and flour and add to butter mixture. Blend until dough comes together (it will be quite soft). Divide dough into 2 discs, wrap and chill for at least one hour, until firm.

Heat oven to 350 F. On a lightly floured surface, roll one disc of dough to 3/4-inch thick. Using the bottom of a 10-inch removable-bottom tart pan as your template, cut out a disc of pastry. Repeat this with the second disc of pastry.

Using the tart pan bottom as a lifter, transfer the first disc of pastry to a parchment-lined baking sheet. Spread the apricot filling over the entire surface of the dough. If the dough is very soft, I like to flash it in the freezer for 5 minutes, to make spreading the filling easier.

Using a 3/4 -inch round cutter cut decorative circles around the dough. Use a slightly smaller cutter to make a second series of smaller openings. While still on the cutting board, brush the top of the disc generously with egg wash. Place gently on top of apricot filling. Place ring of a springform pan around torte to help it hold shape while cooking.

Bake for 35-40 minutes, until a rich golden brown in colour. Allow to cool before cutting. If desired, sprinkle with a dusting of powdered sugar before serving.