

Iron Man's Aprium Linzertorte

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Ingredients

- 1-1½ cups aprium filling (see below)
- 1 cup hazelnuts
- 1⅓ cups all-purpose flour
- ½ cup granulated sugar
- 1 tsp. ground cinnamon
- ¼ tsp. ground cloves
- ¼ tsp. salt
- 10 Tbsp. unsalted butter, softened
- 2 large egg yolks
- grated zest of 1 lime



Directions

1. Prepare your aprium filling and leave to cool completely.
2. Using a food processor, grind the hazelnuts until they are as fine as possible. Add the flour, sugar, cinnamon, cloves, and salt, and pulse until well-combined. Add the butter, egg yolks, and lime zest and process until a smooth dough ball forms. Remove approximately ¼ of the dough from the ball, form it into a small, flat square, and wrap it in plastic wrap. Form the remaining dough into a flat disc and wrap it in plastic wrap. Refrigerate both pieces of dough for at least two hours or up to overnight.
3. When ready to bake the tart, preheat your oven to 350°F and remove your larger piece of dough from the refrigerator. Line the bottom of a 9"-10" tart pan with a parchment paper circle and press the dough into the bottom and up the sides. Spread a ¼" thick layer of aprium filling evenly across the crust.
4. Remove the crust rectangle from the fridge and roll out to approximately ⅛" thick. Cut three strips approximately 1" thick, three strips approximately ½" thick, and the rest somewhere in between in size. Arrange the largest strips to form a triangle. Arrange the smallest strips to form a smaller triangle inside the larger triangle. Use the remaining crust strips to connect the corners and make the outer accents. Alternatively, cut all strips the same width and form a lattice. Fold any overhanging edges of crust down onto the filling.
5. Bake for 40-45 minutes, or until the top crust is golden brown. Check after 30 minutes and cover the edges with foil if they are browning too quickly.
6. Cool completely before serving and refrigerate leftovers.

Aprium Filling

Ingredients

- 2-2½ lbs. apriums
- 1¼ cup granulated sugar
- 2 limes
- 6 Tbsp. cornstarch
- 1 tsp. ground ginger

Directions

1. Bring a large pot of water to a boil over high heat.
2. While you are waiting, rinse the apriums and cut a small x in the bottom of each. Fill a large bowl with water and ice and set aside.
3. When the water is boiling, drop the apriums in, a few at a time, and boil for 30 seconds. Remove from the water bath immediately with a slotted spoon and transfer to the ice bath to cool completely. Repeat with remaining apriums.
4. Peel and roughly chop the apriums and put them in a medium saucepan with the juice of two limes and the zest of one (reserve remaining lime zest for the crust). Bring to a boil over medium heat. Reduce the heat to low, cover, and simmer until the apriums have broken down (stir occasionally). Mash the mixture with a potato masher until smooth.
5. In a small bowl, stir together the sugar and cornstarch until smooth. Stir the mixture into the fruit and cook until very thick. Remove from heat and cool completely.