

Torta tagliatelle- Ferrarese Curly Pie

Ingredients

3 cups flour, plus 1 cup
1 beaten egg, plus 2 egg yolks, beaten
1/4 cup butter, plus more for buttering the mold
3 tablespoons sugar, plus 3 tablespoons
1 tablespoon Marsala
1 cup almonds, peeled, toasted and finely chopped
3/4 cup almond liqueur



Directions

Preheat the oven to 325 degrees F.

Mound the flour in the center of the work space. Form a well in the center of the flour and place the egg yolks, butter, 3 tablespoons sugar, and Marsala in the center of the well. Working quickly, incorporate the ingredients into the flour, working the dough as little as possible to ensure a light crust. Roll the dough out with a rolling pin to slightly larger than the tart pan you'll be using. Butter and flour the mold and fit the dough inside. Set aside for 30 minutes.

Combine the almonds, remaining 3 tablespoons sugar, and 1 tablespoon of the almond liqueur. Set aside.

Combine the remaining 1-cup flour with the beaten egg and knead well. Roll the dough using a pasta machine out to a 1/16-inch thickness, and, using a very sharp knife, cut it into very fine ribbons. Blanch tagliatelle and shock in ice water bath. Remove and drain.

Place a layer of the "tagliatelle" on the bottom of the tart shell. Cover with a layer of the almond mixture, followed by another layer of the tagliatelle, alternating until both fillings have been used up.

Bake in the oven for 40 minutes. Remove from the oven and drizzle the tart with the remaining almond liqueur. Allow to cool, and serve at room temperature, in wedges with nocino and espresso.