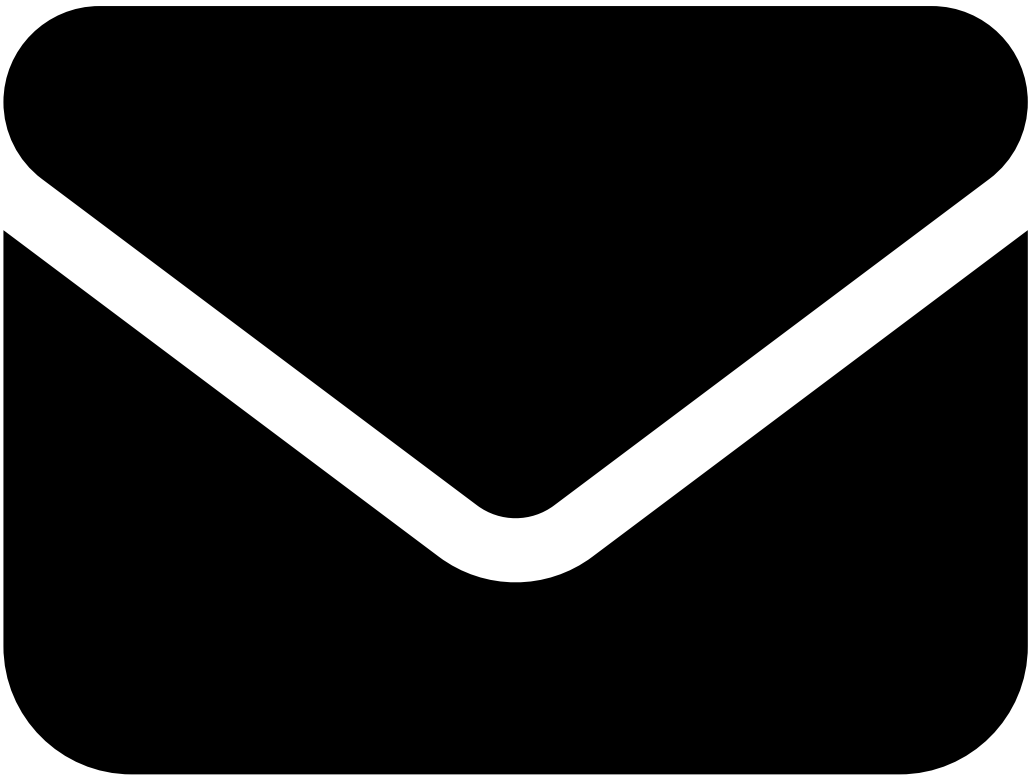
Italian Crostata jam tart

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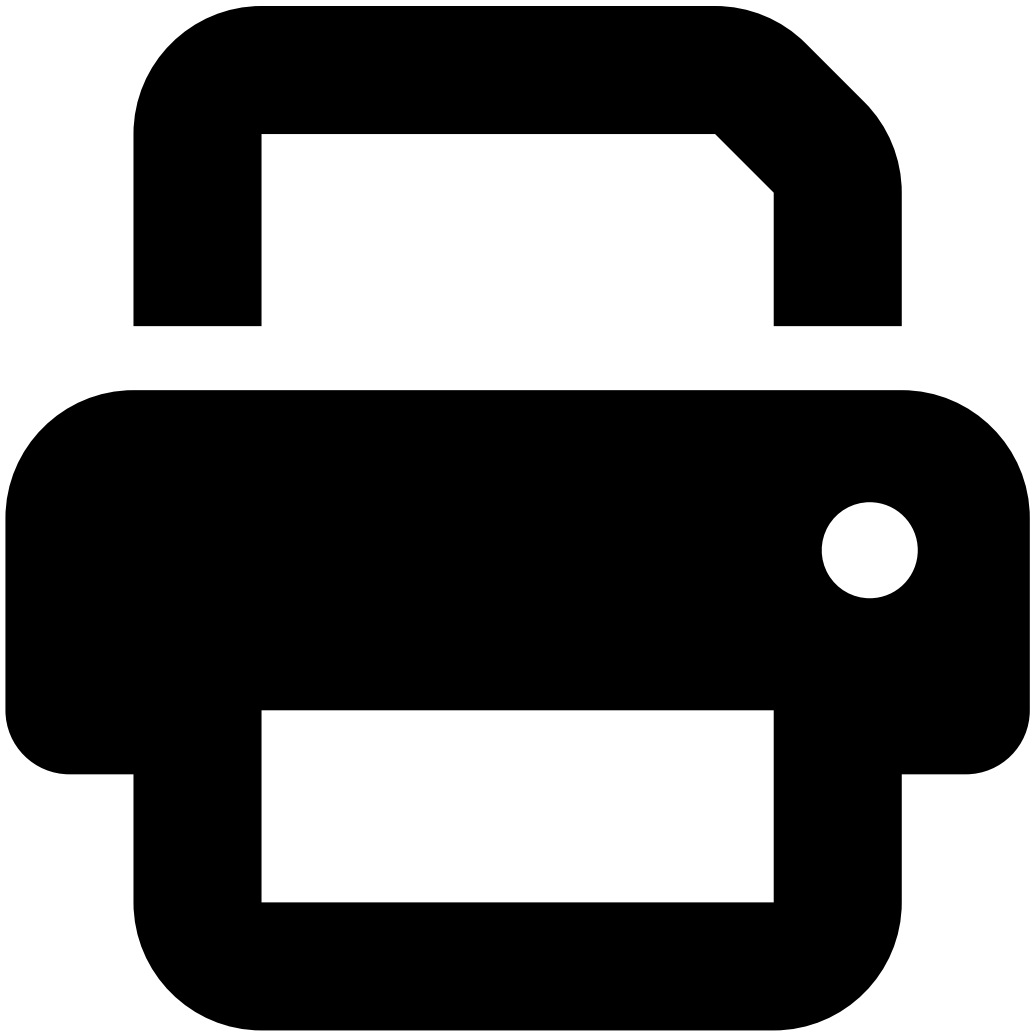
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What is an Italian Crostata?

Crostata is a classic Italian jam tart made with a tender, lightly sweet pastry crust, a layer of fruit jam, and the traditional lattice crust on top. Known in Italy as **crostata di marmellata**, it is one of the most beloved homemade Italian desserts.

The word *marmellata* means jam in Italian, and that is exactly what makes this simple tart so special. Crostata can be made with many different flavors of jam, including apricot, raspberry, cherry, and my personal favorite, strawberry.

This traditional Italian crostata is the kind of dessert you will find in many Italian kitchens, where it is often made for family gatherings, Sunday dinners, or simply enjoyed with a cup of coffee. You'll also find crostata in cafes and pastry

shops throughout Italy.

With its buttery pastry, sweet jam filling, and pretty lattice top, **crostata di marmellata is a simple, rustic Italian dessert that is as beautiful as it is delicious.**

Things to Know About This Italian Crostata Jam Tart

Traditional **Italian crostata jam tart**, or *crostata di marmellata*, is usually made with homemade jam using whatever fruit is in season. While homemade jam is wonderful, this is a dessert you can enjoy year-round, and a good-quality store-bought jam works perfectly well. Choose your favorite flavor—strawberry, apricot, raspberry, or cherry all make delicious crostate.

Butter or Oil for the Crust?

You'll find Italian crostata recipes that use either butter or oil in the pastry crust. I've made this tart both ways, but **butter is my preference**. It gives the crust a tender texture and rich flavor that I love with the sweet jam filling.

A Little Powdered Sugar

Traditionally, the lattice top of a crostata is left plain. I like to add a light dusting of powdered sugar once the tart has cooled. It gives the crostata a pretty finish without making it overly sweet.

Good to Know

- Use a good-quality jam with a thick consistency so it stays nicely in the tart as it bakes.
- Strawberry, apricot, raspberry, and cherry are all traditional and delicious choices.

- Let the crostata cool completely before slicing. This gives the jam time to set and makes cleaner slices.
- The dough can be made ahead and refrigerated until you are ready to assemble the tart.
- For an especially pretty finish, dust the cooled crostata lightly with powdered sugar just before serving.

How to Store Italian Crostata

Store leftover **Italian crostata di marmellata** covered at room temperature for up to 2 days. For longer storage, refrigerate it in an airtight container for up to 5 days.

Can You Freeze Crostata?

Yes. Once completely cooled, wrap the crostata well in plastic wrap and then place it in a freezer-safe container or bag. Freeze for up to 3 months. Thaw overnight in the refrigerator, then bring it to room temperature before serving.

More Easy Italian Desserts

If you love simple desserts that come together with everyday ingredients, try one of my easy Bundt cakes, like my Mandarin Bundt Cake or Lemon Blueberry Ricotta Bundt Cake.

Italian crostata Jam tart



A classic Italian crostata made with a buttery pastry crust, sweet fruit jam, and a traditional lattice top. This simple Italian jam tart is easy to make and perfect for dessert, afternoon coffee, or a special family gathering

- 2 cups of flour more for the work surface
- 2 tsp. baking powder
- 1 cup of sugar
- 1 stick of butter
- 2 eggs
- 1 Tbsp. vanilla
- Juice and zest from one lemon
- 2 cups of your favorite jam

1. Add the baking powder to the flour and mix until well combined. Transfer the mixture to a work surface and make a well in the center.

2. Add the eggs, sugar, vanilla, lemon juice, and lemon zest to the well. Beat with a fork or whisk until well blended. Add the cold, cubed butter.

3. Using your hands, quickly work the butter into the flour mixture, adding a little flour to the work surface as needed to prevent the dough from sticking. Knead the dough as briefly as possible until you have a smooth, soft ball of pasta frolla.

4. Wrap the dough in plastic wrap and refrigerate for at least 1 hour, or overnight.

   Remove the chilled dough from the refrigerator and let it sit at room temperature for 10–15 minutes. Preheat the oven to **375°F** and butter an 8-inch tart pan.

5. Set aside enough dough to make the lattice strips. Roll out the remaining dough and gently fit it into the prepared tart pan. Spread the jam evenly over the pastry

crust.

6. Roll the reserved dough and cut it into 10 strips. Lay 5 strips diagonally across the jam. Place the remaining 5 strips diagonally in the opposite direction to create the traditional diamond-shaped lattice pattern.

7. Bake in the preheated oven for **35–40 minutes**, or until the crust is lightly golden and the jam is bubbling.

8. Allow the crostata to cool slightly before slicing and serving.

Don’t skip chilling the dough. Cold pastry is easier to work with and helps keep the crust tender and flaky. Also, allow the crostata to cool completely before cutting so the jam has time to set.

Dessert

Italian