Linzer Torte………

 is considered to be the oldest known cake in the world.

The oldest surviving recipe for the famous Linzer Torte is in the archives of the library of Admont Abbey. The cookery book contains around 490 recipes, written in 1653 by Anna Margarita Sagramosa, born Countess Paradeiser, a noblewoman living in Verona. How her cookery book came to Admont is still unknown.

As a 'landmark' of Linz, it already delighted Empress Sisi's palate. Nuts, cinnamon, cloves and the finest currant jam give this delicious Linzer Torte its characteristic flavour.

This recipe comes from my mum 🙂

Ingredients:

300 g smooth wheat flour AT type W480 / DE type 405
150 g hazelnuts, grated
150 g almonds, peeled, grated
150 g icing/powdered sugar
2 yolks/eggs
300 g butter, cold (grated)
1/2 tsp clove powder
2 tsp cinnamon
1/2 lemon - untreated - zest grated
1 pinch of salt

for the topping:

250 g jam (currant, redcurrant)

for the topping:

1 egg yolk and 3 tbsp liquid whipped cream/cream

for sprinkling:

40 g slivered (sliced) almonds

icing/powdered sugar for sprinkling

Preparation:
Crumble the flour and butter well by hand and quickly work into a shortcrust pastry with the other ingredients using hands that are as cold as possible. Wrap in cling film and leave to rest in the fridge for 30 minutes.

Pour 2/3 of the dough into a 26 cm springform tin, either by hand or roll out and place in the tin, spread generously with currant jam, leaving a finger-width strip free around the outside edge.

Shape the remaining dough into pencil-thick rolls and place them in a lattice shape on the surface of the cake. Form a thicker roll of pastry around the edge and press down firmly. Brush the lattice and edges with the egg yolk and whipped cream mixture and sprinkle the centre of the cake with the sliced almonds.

Bake in a preheated oven at 170°C top and bottom heat for approx. 50 minutes. When cool, sprinkle with icing sugar.

All in all, it's quite easy to make, tastes heavenly and keeps for a long time. For my part, I have to say that it gets better every day :-)

And now - once again, have fun baking.

Good luck