

Medieval Red Cherry and Rose Tart

This would have been a treat for the Nobility in the 15th century.

Ingredients

1 lb. canned or frozen cherries
1 lb. ricotta cheese
1/2 cup sugar
3 eggs
1 tsp. cinnamon
1/2 tsp. ginger
1/8 cup rose petals
1 pinch black pepper
1 tbsp. rosewater
Pastry for a double short-crust pie

Utensils

Measuring cup
Measuring spoons
Mixing bowl
Wooden Spoon
Knife
9 inch pie pan
Food processor or
Blender

For Short Crust Pastry

Good pie shells can be bought in the store, but remember you will need both a top and bottom crust. If you wish to make your own, try this recipe.

Ingredients

4 cups flour
16 Tbs. (2 sticks) butter
4 Tbs. white granulated sugar
4 to 6 Tbs. cold water

Utensils

measuring cup
measuring spoons
mixing bowl
wooden spoon
plastic wrap

Place the flour into the mixing bowl and rub in the butter until the mixture is the consistency of fine breadcrumbs. Stir in the sugar and bind the dough with the cold water. It should have the consistency of a firm dough. Lightly knead the dough until it is smooth. Wrap the dough in plastic wrap and place it in the refrigerator for 1/2 hour to chill. The dough is now ready to use. Makes one 9-inch piecrust top and bottom.

Make the piecrust. (See instruction above). Roll out half of the piecrust and line the bottom of the pie pan. If using canned cherries, drain them before and after grinding. In a food processor or blender, grind the cherries. Be careful not to puree them. Note: the flavor of the pie is altered drastically by using dried cherries, which give a strong raisin-spice flavor. Place the ground cherries; ricotta, sugar, and eggs in the mixing bowl, and using a wooden spoon mix well. Stir in the cinnamon, ginger, rose petals, and

pepper. Mix well and pour into pie pan. Roll out the other half of the piecrust and place on top of the filled pie pan. Crimp the edges and make slits with a knife to vent the steam. Just before serving, make a small hole in the top crust and pour in rosewater.