

# Halloween Tart with Zabov

## **Ingredients:**

300 gr. pumpkin pulp  
200 gr. Zabov  
1 spoonful of honey  
2 eggs  
80 gr. candied citron (diced)  
80 gr. macaroons (powdered)  
30 gr. butter

## **Short pastry's ingredients:**

½ kg. flour  
200 gr. sugar  
100 gr. butter  
2 eggs  
some milk  
baking powder for ½ kg.

## **Procedure:**

Dice the pumpkin (without skin), cook it for 20 minutes in a saucepan with Zabov, add 30 gr. of butter and the honey; as it cooks, mash the mixture with a fork so as to obtain a purée.

Let it cool down a bit, add the whipped eggs, the diced citron and half of the powdered macaroons.



Roll out the short pastry and sprinkle it with the remaining powdered macaroons; put it into the baking-pan and sprinkle it with the pumpkin-based mixture.

Cook for about 30/40 minutes at 180°. Dust with cane sugar or vanilla sugar before serving.

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