Ricotta And Jam Pastries

Makes 9 Pastries

We love these for breakfast with a cappuccino. They're just a whisper of a sweet thing. The pastry for these starts contains no sugar, the sweetness comes from the jam (I like a not-too-sweet one) and a dusting of icing sugar on the top.

Ingredients

- about 150g (5 ½ oz) jam (cherry, strawberry, raspberry) one heaped teaspoon in each
- Icing (confectioner's) sugar, to serve

PASTRY

- 150g (5 ½ oz) fresh ricotta
- ½ teaspoon vanilla extract
- 100g (3 ½ oz) butter, softened
- 150g (5 ½ oz) plain flour
- ¾ teaspoon baking powder

Method

1. To make the pastry, discard any watery liquid if there is any from around the ricotta, then put it in a bowl with the vanilla and butter. Mash together with the back of a spoon. Sift in the flour, baking powder and two good pinches of salt and mix to a fairly damp rough, turning it around in the bowl and pressing gently to collect the flour and incorporate it all (it will take it all in eventually). Cover the bowl and refrigerate for an hour before rolling out.
2. Preheat the oven to 180°C 350°F and line in a large oven tray with baking paper.

3. Roll out the pastry on a well-floured surface to a 30 cm (12 in) square about 3 mm (1/8 in) thick. Don't press too hard and pat your hands and dust the pastry top with flour as you go if it needs. Straighten off the edges with a blunt knife and cut into 10 cm (4 in) squares.
4. Put a heaped teaspoon of the jam (just over 15g/ ½ oz) into the centre of each square. Working one at a time, fold the pastry diagonally corner to corner over the filling to form a triangle, then push the edges firmly together with your fingers to seal them before pressing down with a small folk lightly along the edges in a few places (though it is fine if a little jam oozes out in baking).
5. Arrange the triangles on the tray and bake for 20 minutes until they're golden. Remove from the oven and leave to cool slightly, then dust with icing sugar. These are best served a bit warm but are also good at room temperature.