



Summer Berry Crostata

June 23, 2022

A crostata is a great dessert for entertaining because it looks very impressive, even though it's half the work of a pie. If you're not an experienced pastry chef, this is a great recipe for you, because "rustic" is part of a crostata's charm! The crust comes from legendary chef Claudia Fleming (Gramercy Tavern), whose book *The Last Course* earned her a James Beard Award. The addition of polenta (coarsely ground cornmeal) adds texture that's a welcome contrast to the soft Summer fruit filling. You can make this with anything from nectarines, peaches, and other stone fruits, to apples, to straight up berries as the recipe that follows.

Serves 6-8

Crust:

- 1 $\frac{2}{3}$ cup (216g) all-purpose flour
- $\frac{1}{4}$ cup (40g) polenta (coarse cornmeal)
- 3 tablespoons sugar
- 1 teaspoon (packed) grated orange or lemon zest (optional)
- $\frac{3}{4}$ teaspoon salt
- 14 tablespoons (1 $\frac{3}{4}$ sticks; 198g) chilled unsalted butter, cut into $\frac{1}{2}$ -inch cubes
- $\frac{1}{3}$ cup (or more) ice water

Filling:

- $\frac{1}{4}$ cup (50g) sugar
 - 2 teaspoons cornstarch
 - 5 cups (710g) hulled strawberries, quartered if larger than a cherry tomato (from about 2 lbs)
 - 1 cup (125g) blueberries (approx one half pint)
 - 1 cup (110g) raspberries (approx one half pint)
 - $\frac{1}{2}$ teaspoon vanilla extract
 - 1 egg, beaten
 - 3 tablespoons demerara sugar (like Sugar in the Raw)
- Apricot or Peach preserves, heated
Vanilla ice cream, for serving

Method:

1. **Make the crust:** Combine first 5 ingredients in a food processor and blend for 5 seconds. Add butter; and pulse on/off just until butter becomes pea-sized pieces. (To ensure a flaky crust, be careful not to overwork the butter.) Add $\frac{1}{3}$ cup ice water. Continue to pulse in the food processor until dough comes together in moist clumps, adding more water by teaspoonfuls if dough is dry. Gather dough into a ball; flatten into a disk. Wrap; chill at least 1 hour.
2. **Roll out the dough:** Roll out dough on lightly floured sheet of parchment paper into a 14" round, turning dough occasionally to prevent sticking. Slide a rimless baking sheet under the parchment, and transfer dough on parchment to refrigerator. Chill until dough firms slightly, about 30 minutes.

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3. **Make the filling:** Stir sugar and cornstarch together in a medium bowl. Mix in fruit and vanilla. Let stand until juices are released, stirring fruit occasionally, about 30 minutes. Meanwhile, preheat the oven to 375°F.
4. After the dough has chilled, transfer the baking sheet with dough to a work surface. Let stand 8 minutes to allow dough to soften slightly. You want it to be just soft enough to fold without cracking. Spoon fruit and juices into center of dough. Arrange fruit in an even 10-inch diameter layer in the center. Brush the border (about 2 inches) with beaten egg. Lift-and-pinch about 2 inches of dough border to form a vertical seam. Continue around tart, pinching seam every 2 inches to create a standing border. Fold the border down over fruit (the center ~6 inches of fruit remain uncovered). Brush the folded border with remaining egg wash, and sprinkle with the demerara sugar. *TIP: Slide parchment paper and crostata onto a rimmed baking sheet lined with foil, in case juices run.
5. Place baking sheet with tart in preheated 375°F oven. Bake until crust is golden brown and fruit filling is bubbling at edges, about 55 minutes. Remove from oven; slide a large metal spatula under tart to loosen it from the parchment. Brush fruit with warmed preserves. Slide tart onto a rack to cool for at least 45 minutes. Serve warm or at room temperature with a generous scoop of vanilla ice cream.

*Notes

DO AHEAD: Dough can be made 1-2 days ahead and kept in the refrigerator. Let soften slightly at room temperature before rolling out.