



GEORGE CHIALA'S RECIPE OF THE MONTH COLLECTION

APR 2019
Recipe 119

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Italian Crostini with Apples & Pears

PREPARATION

- 1 - Make crust by mixing both flours, sugar and salt in processor. Add butter and shortening. Process until butter and shortening form pea-size pieces. Mix in enough ice water to form moist clumps. Gather dough into ball; flatten into disk. Wrap in plastic and refrigerate until firm, about 1 hour. (Can be prepared 3 days ahead. Keep refrigerated.)
- 2 - Position rack in center of oven and preheat oven to 400°F.
- 3 - Prepare filling by combining first 6 ingredients in large bowl. Toss to blend. Let stand until juices form, about 15 minutes.
- 4 - Roll out dough on lightly floured work surface to 1 1/2-inch round. Transfer dough to unrimmed baking sheet. Mound filling atop dough, leaving 2-inch border. Fold dough border over filling to form 7-inch round, pleating loosely and pinching to seal any cracks in dough. Brush crust and fruit with egg, then sprinkle with 1 tablespoon sugar.
- 5 - Bake crostata until crust is golden and juices bubble thickly, about 40 minutes. Transfer baking sheet to rack; cool 10 minutes. Slide metal spatula under crust to free from baking sheet. Cool crostata to lukewarm. Using large tart pan bottom as aid, transfer crostata to platter and serve.

Italian Crostata with Apples & Pears

Cook's Note: This rustically beautiful Italian dessert - a free-form version of an open fruit tart - can have either a sweet or savory filling. One of my favorite sweet fillings, which pairs really well with the buttery crust, is a combination of Granny Smith apples and Anjou pears. Hope you enjoy!

Bon Appétit
George



(photo by Marc-Henri)

INGREDIENTS

for crust:

- 1 cup unbleached all purpose flour
- 2 tablespoons whole wheat flour
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1/4 cup (1/2 stick) unsalted butter, chilled, cut into 1/2-inch pieces
- 1/4 cup solid vegetable shortening, chilled, cut into 1/2-inch pieces
- 2 tablespoons (or more) ice water

for filling:

- 2 Granny Smith apples (about 12 ounces), peeled, quartered, cored, thinly sliced crosswise
- 1 firm but ripe Anjou pear, peeled, quartered, cored, and thinly sliced
- 3 tablespoons (packed) golden brown sugar
- 2 1/2 tablespoons minced crystallized ginger
- 1 tablespoon unbleached all purpose flour
- 2 teaspoons fresh lemon juice
- 1 large egg (beaten to blend)
- 1 tablespoon sugar

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