

pear-almond crostata

4 regular or six small servings for one crostata

Parchment paper needed for baking

pastry: *(makes 2-freeze one for later)*

- 2 cups white, unbleached flour
- 1/4 cup granulated sugar
- 1/2 teaspoon kosher salt
- 1/2-pound (2 sticks) very cold, unsalted butter, cut into pieces
- 1/4 cup ice water

In the food processor, fitted with the knife blade, pulse together the flour, sugar and salt. Add the cold butter and pulse until mixture is the size of peas. Slowly add iced water through the feed tube until dough begins to come together. Remove carefully from processor and divide in half. Press each into a disc. Wrap one in foil and freeze it. Refrigerate the other for an hour is best, but you can roll it right away if you must.

Dust the counter very well indeed with flour and roll the disc, using a rolling pin, into an 11" circle. Place on parchment lined baking sheet until you have the fruit ready. (Check out the pics [here](#) where I give you two options for getting the pastry from the counter to the pans.) You can a. fold it up gently and quick like a bunny pick it up, and centering it over the baking sheet, place it carefully down and unfold it or, b. loosely roll the dough back onto the rolling pin and move the rolling pin over above the baking sheet, lowering it and loosening the pastry down flat onto the pan.

The pastry recipe for this comes from Ina Garten, who, I might have gotten(?) it from Joanne Killeen and George Germon in [CUCINA SIMPATICA; ROBUST TRATTORIA COOKING](#).

filling:

- 1-1 1/4# pears (Seckel or Bosc or a mixture), peeled, cored and cut into 1" chunks (Pears should be ripe or nearly ripe)

and still firm)

- 1-2 teaspoon grated lemon rind
- 1/4 cup sliced almonds
- 1/4 cup ea flour and sugar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon cinnamon
- 4 tablespoons unsalted butter

Preheat oven to 450 and place rack at center.

In a large bowl, mix cut-up pears with lemon rind and most of the almonds, reserving 1 Tablespoon or so for the top of the crostata. In the food processor, make a crumb topping for the crostata by pulsing together the flour, sugar, salt, cinnamon and butter until crumbly. Remove the blade from the processor bowl, and, using fingers, pinch together the crumbs until they hold together

Place pear-lemon mixture onto the pastry, leaving 1 1/2 inches around the edges. Crumble topping on the pears evenly and sprinkle with the last of the almonds. Fold the edges of the pastry up and over the fruit, gently pleating the dough at the corners. You'll be leaving most of the fruit covered by only the crumbly topping; the pastry just comes up around the edges of this pie.

Place baking sheet in oven and bake 25-30 minutes (use the longer time above 5,000 feet) until golden brown and crispy. Remove from oven and let sit for 5 minutes before sliding pie off the paper onto wire rack to cool completely. Will hold at room temperature a day or so and in the refrigerator for several days, though it is best fresh.

Note: If you'd like to make an apple crostata with the other crust, it's made almost like the above pie, but you'll need 1 1/2 # (3-4 large Granny Smith) apples, 1 t orange peel and no nuts unless you choose to add some one your own. If you do, toasted walnuts might be best

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