

Pear Crostata

Ingredients for the Pastry:

1 1/4 cups of flour
1 teaspoon of sugar
1 pinch of salt
1 stick of unsalted butter
3-5 Tablespoons of ice water
1 egg beaten with 2 tablespoons of water



Instructions for the Pastry:

Place flour, sugar, salt and butter in the bowl of a food processor and pulse until butter is pea sized. Turn into a large mixing bowl. Add half of the ice water and toss with your fingers. Add enough water until the dough holds together when you squeeze it. Place the dough on a clean work surface. With the heel of your hand smear the dough a little at a time to knead it. Gather the dough into a ball, wrap in plastic wrap and press into a flat disc. Refrigerate.

Ingredients for the Custard:

1 cup of heavy cream
1/4 cup of sugar, divided
1 pinch of salt
2 teaspoons of vanilla
4 egg yolks

Instructions for the Custard:

Heat cream with 1/8 cup of sugar and vanilla. Whisk together the egg yolks and remaining sugar. Whisk yolks into cream. Stir constantly over medium heat until custard reaches 175°F and starts to thicken. Remove from heat and chill. (Optional: add 2 tablespoons of pear liqueur before chilling.)

Ingredients for the Pear Filling:

3 Bosc pears, peeled, cored, and cubed
1 Tablespoon of lemon juice
1/4 cup of brown sugar
1/8 teaspoon of cinnamon
1 pinch of nutmeg
1 tablespoon of flour

Instructions:

Toss pears with lemon juice. Combine sugar, cinnamon, nutmeg, and flour.

Preheat oven to 400°F. Divide dough into 4 equal portions. On a well floured surface, roll into 7 or 8 inch circles. Brush with melted butter. Place 1/4 of pear filling in the center of the dough. Gently gather the edges of the dough together to form a purse-like package. Pinch the top to seal it. Place the crostata on a parchment-lined cookie sheet, and place in freezer for 10 minutes. Remove from freezer, brush with egg wash, and sprinkle with sugar. Bake for 20

minutes, then lower temperature to 350°F and bake for 20 minutes more until tops are golden brown. Let crostata cool for 5 minutes. Place crostata on individual plates. Spoon custard around edges and serve.

Options: Add drops of balsamic vinegar to custard. Can substitute any variety of ripe pears or use apples.

Serves 4