



COOKS ON MAIN

*for the everyday chef*

m - sa • 9am - 6pm • 701.572.2665 • 224 main st. • williston, nd • 58801

### **Fresh Red Raspberry Crostata**

*Makes 8-10 servings*

Both sweet and tangy sensations burst on the scene when fresh raspberries hit the taste buds. The little berries are actually “aggregate” fruits with each berry comprised of scores of individual seeds surrounded by bright red (or gold) flesh that carries the flavors. So many types of raspberries abound these days! The increased variety of berries has lengthened their seasonal availability. In fact, some varieties re-bloom and produce a second season of berries in late summer to early fall. This crostata is just one of many perfect ways to enjoy raspberry season. It features a simple crust with just a hint of sweetness included. Serve this crostata with a scoop of your very best vanilla bean ice cream.

#### ***Pâte Brisée***

##### ***Crust Ingredients***

2-1/2 cups all-purpose flour  
1 tablespoon sugar  
1-1/2 teaspoons Kosher salt  
1 cup unsalted butter (2 sticks), well chilled  
4-6 tablespoons ice water

##### ***Crust Topping:***

1 egg for egg wash  
1 tablespoon coarse sugar for crust topping

#### ***Raspberry Filling***

5 cups fresh, red raspberries  
3 tablespoons sugar  
1 tablespoon cornstarch

#### **Directions:**

The crust may be mixed by hand or with a food processor. Choose your preferred method, then continue forming the crostata at Step 7.

#### ***Mixing by Hand:***

- 1a. MIX the flour, sugar, and salt together in a large bowl with a whisk until evenly distributed.
- 2a. CUT the butter into 1/2-inch cubes. Use a little of the flour mixture to keep the butter pieces from sticking together as you cut. CHILL the cut butter cubes for 15 minutes.
- 3a. PREPARE the ice water by filling a small bowl with ice cubes and adding water. STIR until the water is well chilled.
- 4a. PLACE the butter cubes in the flour mixture. Using a simple pastry blender, cut the butter and flour mixture together until a coarse texture is reached with some pea-sized pieces of butter remaining.

***Continued on Page 2***



COOKS ON MAIN

*for the everyday chef*

m - sa • 9am - 6pm • 701.572.2665 • 224 main st. • williston, nd • 58801

***Page 2, continued***

5a. ADD 2 tablespoons of the ice water by sprinkling on top of the flour/butter mixture. With a fork, gently toss the mixture. CONTINUE adding ice water one tablespoon at a time tossing after each addition until a rough ball of dough forms. (Avoid adding too much water.)

6a. FLATTEN the dough ball into a disk about a half-inch thick, and wrap in plastic wrap.

***Mixing with a Food Processor:***

1b. PLACE the flour, sugar, and salt in the bowl of the food processor. PULSE a few times to evenly distribute the sugar and salt.

2b. CUT the butter into 1/2-inch cubes. Use a little of the flour mixture to keep the butter pieces from sticking together. CHILL the cut butter cubes for 15 minutes.

3b. PREPARE the ice water by filling a small bowl with ice cubes and adding water. STIR until the water is well-chilled.

4b. PLACE the butter cubes in the food processor with the flour mixture. PULSE 4-5 times to cut the butter into the flour. The flour-butter mixture will be coarse with some pea-sized pieces of butter remaining. (Resist the urge to keep pulsing.)

5b. ADD 2 tablespoons of the ice water by sprinkling on top of the flour and butter mixture. PULSE 2-3 times. CONTINUE adding ice water by the tablespoon pulsing after each addition until a rough dough is formed. Test the dough by pinching together – if it holds together, enough water has been added. If it crumbles apart, add another tablespoon of water. (Avoid adding too much water or pulsing too much.)

6a. REMOVE the dough from the work bowl gathering it into a rough ball. FLATTEN the dough ball into a disk about a half-inch in thickness and wrap in plastic wrap.

***Forming the Crostata:***

7. CHILL the wrapped dough disk for an hour or overnight.

8. REMOVE the dough from the refrigerator when ready to bake the crostata and let set for 10 minutes on the countertop while mixing the filling.

9. STIR the cornstarch and sugar together, then sprinkle over the fresh raspberries. Gently toss the fruit to distribute the cornstarch/sugar mixture. Set aside while finishing crust preparation.

9. ROLL the dough on a lightly floured surface into a 16-inch rough circle with about a 1/8- to 3/16-inch thickness.

***Continued on Page 3***



COOKS ON MAIN

*for the everyday chef*

m - sa • 9am - 6pm • 701.572.2665 • 224 main st. • williston, nd • 58801

---

***Page 3, continued***

10. TRANSFER the rolled dough to a baking sheet lined with parchment paper. The sides of the dough may temporarily drape over the edges.

11. PLACE the prepared raspberry filling in the center of the crust circle and spread into an even layer leaving a 2 to 2-1/2 inch perimeter of crust free.

12. FOLD the edges of the crust over the filling.

13. BEAT an egg with 1 teaspoon of water in a small bowl. BRUSH the egg wash on the crust's surfaces. SPRINKLE with coarse sugar. CHILL the crostata in the refrigerator for about 15 minutes while the oven preheats.

14. BAKE the crostata in a 400° oven for 20-25 minutes, checking after 15 minutes. The crust will develop a lovely golden brown color and the filling will be bubbling and slightly thickened. The filling will continue to thicken as it cools.

15. SERVE warm or cooled to room temperature with a side of vanilla bean ice cream, or sweetened whipped cream.