

Noreen's Kitchen

APPLE PEAR CROSTATA

INGREDIENTS

1 Refrigerator pie crust sheet
2 Granny Smith Apples, peeled, cored and sliced
2 Pears, peeled, cored and sliced
3 tablespoons brown sugar
1 tablespoon finely chopped candied ginger
3 tablespoons butter cut into small cubes
1 teaspoon apple or pumpkin pie spice or
 1 teaspoon cinnamon
 1/2 teaspoon Allspice
 1/4 teaspoon clove
 Pinch of nutmeg
Heavy cream or egg wash for brushing over pastry

Step by Step Instructions

Preheat oven to 400 degrees

Unroll pie crust sheet onto floured parchment paper.

Roll out slightly with a rolling pin to make slightly larger. About 14 inches in diameter.

Place sliced fruit in center of dough, leaving about 2 inches around the edge for folding up later.

Sprinkle with sugar, candied ginger and spices.

Dot with butter.

Fold up edges of dough pleating and pinching. Give a good squeeze to make sure the crust is seated well.

Gently pick up parchment and transfer to a baking sheet.

Brush crust with either milk, cream or beaten egg or an egg yolk and water combination. This will give a nice sheen to the finished crust.

Bake for 25 to 30 minutes until fruit is soft and crust is crispy.

Allow to cool for 10 minutes before slicing and serving.

Enjoy!

