

Pear Crostata

Diana Cuttrell



SKILLS LEARNED

- How to peel pears
- How to make pastry dough

EQUIPMENT

- Measuring Cups
- Saucepan
- Masher
- Peeler
- Food Processor

Pear Crostata



- **Yield:** 6 servings

Don't worry about rolling, folding and pleating the crust perfectly—its free-form nature is one of its many charms.

Serve with softly whipped cream or vanilla ice cream.

Ingredients

Pastry:

1 ¼ cups all-purpose flour

2 tablespoons sugar

1/2 teaspoon salt

8 tablespoons unsalted butter, chilled and cut in small pieces

2 tablespoons sour cream

3 to 4 tablespoons ice water

Filling:

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4 firm-ripe Bosc pears (about 1 1/2 pounds), peeled, halved, cored and quartered, each quarter cut in 3 slices

2 teaspoons fresh lemon juice

½ cup plus 1 1/2 teaspoons sugar, divided

2 tablespoons all-purpose flour

¼ teaspoon cinnamon

1 pinch freshly ground nutmeg

½ teaspoon vanilla extract

1 tablespoon unsalted butter, cut into small pieces

1 tablespoon milk

Instructions

1. Combine flour, sugar and salt in a large bowl. Cut butter in with a pastry blender or two knives (or a food processor), until the size of small peas. Quickly mix in sour cream and 3 to 4 tablespoons ice water—just enough so mixture barely begins to hold together, being careful not to overmix. Pat into a disc, cover with plastic wrap; refrigerate 2 hours.
2. Let dough rest at room temperature 5 minutes. Roll dough out on a sheet of parchment paper to a 12-inch circle, and roughly trim (it needn't be perfect). Slide parchment onto a baking sheet and chill 30 minutes in refrigerator.
3. Preheat oven to 400F.
4. Toss pears with lemon juice in a medium bowl. Combine 1/2 cup sugar with flour, cinnamon and nutmeg in a small bowl. Sprinkle over pears; toss gently. Add vanilla; toss again.
5. Arrange pear filling in center of pastry to within 1 1/2 inches of the edges. Working quickly, fold and pleat edges of dough up and over pears. Dot pears with butter, brush top of pastry with milk, and sprinkle remaining 1½ teaspoons sugar over top of pastry and pears.
6. Bake 40 minutes, or until pastry is golden and pears are tender. Let cool 10 minutes before slicing.

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