

Apple Crostata

Serves 6



Ingredients

For the Crust

- 1 ½ cups all purpose flour
- 2 tablespoons sugar
- ½ teaspoon Kosher salt
- 1 ¼ sticks (10 tablespoons) unsalted butter, super cold, cut into small pieces
- 4 tablespoons ice-cold water (maybe...)

For the Filling

- 3 large Granny Smith or Fuji apples, peeled, and cut into 1/2 -inch thick slices
- 1 tablespoon fresh lemon juice
- 1 teaspoon ground cinnamon
- ¼ cup sugar
- 1 egg beaten with 1 teaspoon water
- 1 tablespoon sanding or granulated sugar, for the crust

Steps

1. Beginning with the crust. In the bowl of a food processor, pulse together the flour, sugar and Kosher salt.
2. Add the super-cold butter pieces and pulse until the mixture resembles a coarse meal (but you should still be able to see pea-sized butter chunks of butter).
3. Add the ice water, ONE TABLESPOON at a time and pulse until one large dough ball forms. You may not need all 4 tablespoons.
4. Carefully remove the dough from the bowl of the food processor and gather it into a flat disk. Cover with parchment paper (the size of a half-sheet baking pan) and chill for 1 hour.
5. Preheat oven to 400°F. Prepare the filling by combining the apples, lemon juice, cinnamon, and sugar. Mix well to ensure the lemon juice coats the apple pieces.
6. Once the dough has chilled, roll it out on top of the parchment paper used to chill it. You want the dough to come close to the length and width of the parchment paper. If the dough is sticking to your rolling pin, place another piece of parchment paper on top and roll it out.
7. Transfer the parchment paper to a sheet pan and place the apple mixture in the center leaving a three-inch border. Fold the dough border over the filling to form an 8-inch round, leaving the apples exposed.
8. Brush the crust with the egg wash and sprinkle the top with sugar. Bake with a foil tent for 25 minutes before removing the foil. Continue baking for another 20ish minutes or until the crust is golden brown. Allow crostata to cool on the baking sheet before lifting paper off and transferring to a cutting board. Serve warm.