



SUMMER STONE FRUIT
CROSTATA

Trefethen

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PASTRY INGREDIENTS

- 1 cup all-purpose flour
- 2 Tbsp granulated or superfine sugar
- 1/4 tsp salt
- 1/4 lb very cold unsalted butter, diced
- 2 Tbsp ice water
- 1/2 cup apricot jam
- salted cream

FILLING INGREDIENTS

- 6-8 each fresh peach or nectarines halved, stones removed (in fall use apple or pear)
- 1/4 cup powdered sugar
- 1 Tbsp lemon juice
- 1/2 tsp salt

TREFETHEN WINE PAIRING

Late Harvest Riesling: Rich fragrances of jasmine and ripe apricot enchant the senses. Flavors of golden raisins, honey and crème brûlée are balanced with graceful acidity. Full-bodied and opulent, the wine delivers a phenomenal mouthfeel and exceptionally long finish.

PROCEDURE

1. Preheat the oven to 425F.
2. For the pastry, place the flour, sugar, and salt in the bowl of a food processor fitted with a steel blade. Pulse a few times to combine. Add the butter and pulse 12 to 15 times, or until the butter is the size of peas. With the motor running, add the ice water all at once through the feed tube. Continue to pulse to combine, stopping just before the dough becomes a solid mass. Turn the dough onto a well-floured board and form into a disk. Wrap with plastic and refrigerate for at least 1 hour.
3. Cut the fruit into large dice. Toss with sugar, salt, and lemon juice. Set aside.
4. Flour a rolling pin and roll the pastry into an 11-inch circle on a lightly-floured surface. Transfer onto a baking sheet. Spread the apricot jam onto the bottom of pastry dough, leaving about a 1-inch gap from the edge. Place the cut fruit atop the jam, leaving room at the edge. Fold the edge of the pastry up over the edge of the fruit all the way around the tart.
5. Bake the crostata for 20 to 25 minutes until the crust is golden and the fruit is tender.
6. Plate in your favorite dish and finish with a large dollop of salted cream.