

Strawberry-Raspberry Crostata

Ingredients for crust:

- ➲ 1½ c flour
- ➲ ½ c finely ground almonds
- ➲ 2 Tbsp granulated sugar
- ➲ 1 tsp salt
- ➲ 11 Tbsp diced, cold butter
- ➲ 1 egg yolk
- ➲ 1 Tbsp iced vodka
- ➲ 2-4 Tbsp Ice water

Ingredients for filling:

- ➲ 3 c sliced strawberries
- ➲ 3 c raspberries
- ➲ ½-¾ c granulated sugar
- ➲ 2 Tbsp flour
- ➲ 2 tsp orange zest (optional)



For crust:

In food processor fitted with the pastry blade, add flour, almonds, sugar and salt. Pulse to combine. Add butter and pulse until mixture resembles coarse corn meal. Add egg yolk, vodka and water, one tablespoon at a time, until dough comes together. Gather dough and flatten to a disc. Cover by wrapping in plastic wrap and refrigerate for one hour or overnight.

For filling:

Combine berries, sugar and flour. Stir gently and add zest if using.

Assemble tart:

Preheat oven to 400°. If you have a pizza stone, place it in the oven. This will help the crust cook evenly and thoroughly. Line a baking sheet with a sheet of parchment paper. On a lightly, floured surface, roll out dough into a round with a 15" diameter. Carefully move crust and place it on the parchment paper before adding fruit. Pour fruit into center of tart, leaving about 2" overhang around the edge. Fold the edges of the dough up atop the filling. It doesn't have to be perfect. With a pastry brush, brush the edges of the crust with the egg wash. Place the tart in the refrigerator for about 15 minutes. Prepare to bake tart by carefully transferring tart along with parchment paper to the pizza stone. Bake for about 25-30 minutes until crust is golden and fruit and juices begin to bubble. There may be some leakage. Remove from oven and let cool. Sprinkle with powdered sugar if desired as a garnish. Serve warm or at room temperature with whipped cream or ice cream!