

Rustic Pear-Cranberry Crostata with Almond Crust

Ingredients for crust:

- ➲ 1/3 cup almonds, slivered or whole
- ➲ 1 1/2 cups all purpose flour, plus more for rolling
- ➲ 1 tablespoon sugar
- ➲ 1/2 teaspoon salt
- ➲ 1 stick unsalted butter, diced
- ➲ 1 teaspoon almond extract
- ➲ 1 egg yolk
- ➲ 1 tablespoon vodka, frozen
- ➲ 3-4 tablespoons ice water

Ingredients for tart:

- ➲ 4 medium Bartlett pears, ripe but still firm, sliced in 1/2 -inch slices, lengthwise, cores removed
- ➲ 1 cup fresh cranberries
- ➲ 1/2 cup sugar
- ➲ 1 teaspoon cinnamon
- ➲ Squeeze of fresh lemon juice
- ➲ 1 teaspoon almond extract
- ➲ 2 tablespoons of flour
- ➲ 1 egg yolk plus 1 tablespoon cream for egg wash

Directions:

Place the nuts in the food processor and grind to a fine consistency. Add flour, sugar and salt to processor and pulse to mix. Add diced butter and continue to pulse until dough resembles a coarse cornmeal with chunks evenly distributed. Next add almond extract and egg yolk and pulse again to incorporate. With motor running, add vodka and then a tablespoon of ice water at a time allowing liquid to be absorbed and be distributed. As soon as you see dough coming together, turn off machine, gather dough into a flat disk and wrap in Saran Wrap. Refrigerate for at least 1 hour or make ahead and use the next day if desired. In a large bowl, place fruit and remaining ingredients in a bowl and toss to combine. Preheat oven to 425. Remove chilled dough from refrigerator and lightly flour a cleaned surface. Roll out the dough in a circle with about a 15 inch diameter. Transfer rolled out dough to a large piece of parchment paper (it is easier to do this step before you assemble crostata. Place the prepared fruit in the middle of the dough, leaving about a 2 1/2 inch border. Carefully fold edges of dough toward the center, leaving the fruit exposed in the middle. Carefully transfer parchment paper to a large baking sheet with rimmed sides. Using a pastry brush, brush egg wash on the exposed crust. Place the prepared crostata in the freezer for about 15 minutes if crust is soft. Once ready, bake in preheated oven for about 45 minutes until crust is golden and fruit is bubbly. Remove from oven and allow to cool slightly before slicing or serve at room temperature with a scoop of ice cream. If making ahead, you can reheat crostata in a 300 degree oven for 10-15 minutes to serve warm. Enjoy!

