

## Summer Fruit Crostata- Mary Robichaud (Makes 2 crostada's)

For the pastry:

2 cups all purpose flour  
¼ cup granulated sugar  
½ tsp kosher salt  
2 sticks cold, unsalted butter, diced  
6 tblsp water

For the filling:

1 pound firm, ripe peaches, peeled  
½ pound firm, ripe black plums, unpeeled  
½ pint fresh blueberries  
1 tblsp all purpose flour plus ¼ cup  
1 tblsp granulated sugar plus ¼ cup  
¼ tsp orange zest  
2 tblsp freshly squeezed orange juice  
¼ tsp kosher salt  
½ stick cold, unsalted butter, diced

### DIRECTIONS:

1. For the pastry, place the flour, sugar and salt in a bowl of a food processor fitted with a steel blade. Pulse a few times to combine. Add the butter and pulse 12-15 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. Keep hitting the pulse button to combine, but stop the machine just before the dough comes together. Turn the dough out onto a well floured board. Roll into a ball, cut in half and form into 2 flat discs. Wrap the discs in plastic and refrigerate for at least an hour.
2. Preheat the oven to 450 degrees. Line a baking sheet with parchment paper.
3. Roll the pastry into an 11 inch circle on a lightly floured surface. Transfer it to the sheet pan.
4. For the filling, cut the peaches and plums in wedges and place them in a bowl with the blueberries. Toss them with 1 tblsp of the flour, 1 tblsp of the sugar, the orange zest and orange juice. Place the mixed fruit on the circle of dough, leaving a 1 ½ inch boarder.
5. Combine the ¼ cup flour, the ¼ cup sugar and the salt in the bowl of a food processor, fitted with the steel blade. Add the butter and pulse until the mixture is crumbly. Pour into a bowl and rub it with your fingers until it starts to hold together. Sprinkle evenly over the fruit.
6. Gently fold the border of the pastry over the fruit, pleating it to make an edge.
7. If making two crostata's , repeat with the second disc of dough.
8. Bake for 20-25 minutes or until the crust is golden and the fruit is tender.
9. Let the crostata cool for 5 minutes, then use a spatula to transfer it to a wire rack.
10. Serve warm or room temperature.