



Peach Crostata

SERVES 6

INGREDIENTS

For the pastry:

- 1 cup all-purpose flour
- 2 tablespoons granulated or superfine sugar
- 1/4 teaspoon kosher salt
- 1/4 pound (1 stick) very cold unsalted butter, diced
- 2 tablespoons ice water

For the filling:

- 1 1/2 pounds firm ripe peaches, peeled
- 1/2 pint fresh blueberries
- 1 tablespoon plus 1/4 cup all-purpose flour, divided
- 1 tablespoon plus 1/4 cup granulated sugar, divided
- 1/4 teaspoon grated orange zest
- 2 tablespoons freshly squeezed orange juice
- 1/4 teaspoon kosher salt
- 4 tablespoons (1/2 stick) cold unsalted butter, diced

METHOD

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 processor running, add the ice water all at once through the feed tube. Keep pulsing to combine, but stop the machine 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.

Preheat the oven to 450 degrees F.

Flour a rolling pin and roll the pastry into an 11-inch circle on a



LAUREN'S QUICK TIPS

- *Dough recipe can be doubled. Freeze one disc for later use.*

lightly floured surface. Transfer it to a baking sheet.

Cut the peaches into wedges and place them in a bowl with the blueberries. Toss them with 1 tablespoon of the flour, 1 tablespoon of the sugar, the orange zest, and the orange juice. Place the mixed fruit on the dough circle, leaving a 1 1/2-inch border.

Combine the 1/4 cup flour, the 1/4 cup sugar, and the salt in the bowl of a food processor fitted with a steel blade. Add the butter and pulse until the mixture is crumbly. Sprinkle evenly over the fruit. Gently fold the border of the pastry over the fruit, pleating it to make an edge.

Bake the crostata for 20 to 25 minutes, until the crust is golden and the fruit is tender. Let the crostata cool for 5 minutes, then transfer it to a wire rack. Serve warm or at room temperature.