



Recipe by Pastry Chef Maria Selas  
Coco Pazzo Restaurant  
300 W Hubbard, Chicago IL 60610  
312.836.0900

## **Plum and Peach Crostata** Makes 8 crostatas



A crostata is a rustic, open face tart. This recipe uses a frangipane filling and fresh plums and peaches.

### **Tart Dough**

#### Ingredients

8 oz. cold butter, cubed  
12 oz. All Purpose flour  
1 t. salt  
¼ c. sugar  
3 oz. cold water

Cut butter into 1-inch cubes and refrigerate for approx. 10 minutes. Combine flour salt and sugar in a bowl and dump in a food processor. Pulse 2-3 times so that salt and sugar are evenly distributed in the flour. Add cold butter cubes to flour mixture and pulse several times (maybe 9-10 times) until butter becomes the size of peas or hazelnuts. In between pulsing the ingredients, stop the machine and check to see the size of your butter pieces. The smaller the butter gets cut into the flour, the color of your mixture will change to a creamy off-white color.

At this point add 3 oz. of ice cold water and pulse a few times until dough starts to come together. Don't add all 3 oz. of water at once. Add 2 oz., and if dough looks dry, then add last ounce of water. Temperature of kitchen plays a roll in this too. In other words, you won't have much loose flour showing. Dump dough into plastic wrap and wrap up. Chill dough for at least 2-3 hours before rolling it out.

When rolling out the dough, make sure your table/bench has enough flour so that the dough doesn't stick. If you roll the dough in between parchment paper, make sure you have flour on the parchment too. The flour will allow the dough to roll easier, therefore you won't work the dough as much. Roll to 1/8-inch thickness. Cut out circles of 5-6"

diameter and chill the cutout circles for about 10 minutes. Remember...the colder the dough, the less it will shrink.

Note: It's important to refrigerate dough for a few hours before rolling it out. Be sure to dust your table with flour before rolling the dough. The flour will help the dough slide so that it doesn't get overworked when being rolled out.

### **Almond Frangipane Filling**

3 oz. butter, room temp  
3 oz. sugar  
1 eggs  
3 oz. almond flour

Cream butter in bowl of mixer with paddle attachment. Add sugar and mix till light and fluffy. Add egg and continue mixing.  
Add almond flour and mix until frangipane is smooth.  
Store in refrigerator.

### **Plums and Peaches**

3 fresh plums, each one pitted and cut into 8 segments  
3 peaches, each one pitted and cut into 8 segments  
1 t. cinnamon  
¼ t. ginger  
¼ c. sugar  
½ T. lemon juice  
1/8 t. fresh thyme, chopped fine

Place cut segments of plums and peaches in a bowl and add remaining ingredients. Toss fruit with spices, sugar, lemon juice and thyme and allow to sit in a warm spot for about 1 hour until the natural juices of the fruit have been macerated.

### **Assembly**

Place dough, cut into 5" diameter circles, on a cookie sheet. Dock the dough circles with a fork, and place 1T. frangipane filling in center of each circle. Top with 2 pieces of macerated plums and 2 pieces of peaches, making sure to strain juice out of the fruit. Make sure there is at least 1" overhang on the dough, so that you can roll up enough of the perimeter of the dough to form a nice shaped crostata.

This recipe makes approximately 8 crostatas of a 5" diameter. A family-style crostata can also be made by cutting a 12" circle of dough and filling it with all the sliced peaches and plums.

Bake in a 375F degree oven for 20 minutes or until the dough is golden brown and fruit is tender.