



## **Peach and Berry Crostata**

*This freeform summer tart is easy to make and tastes delicious with a scoop of vanilla ice cream. Serves 10.*

### **Ingredients**

2 cups all-purpose flour, plus more for dusting  
1 tablespoon sugar  
¼ teaspoon salt  
1 lemon, zest finely grated  
¾ cups cold unsalted butter, cut into small chunks  
1 teaspoon apple cider vinegar or lemon juice  
2 tablespoons ice water, plus more if needed  
  
4 large ripe peaches, peeled, pitted and sliced  
1 pint fresh blueberries, raspberries or blackberries  
½ lemon, juiced  
¼ cup sugar  
2 teaspoons all-purpose flour  
1 large egg, beaten  
2 tablespoons sugar

### **Method**

To make the pastry: in the bowl of a food processor fitted with a metal blade combine the flour, sugar, salt, and lemon zest and pulse to combine. Add the butter and pulse until the mixture resembles large coarse crumbs. With the machine running, add the vinegar and dribble in only as much ice water as you need to bind the dough until it begins to hold together and still seems slightly dry. Squeeze a small amount together, if it is crumbly, add more ice water, 1 teaspoon at a time. Restraint is important - you do not want the dough to be at all wet or sticky. Form the dough into a disk and wrap in plastic wrap; refrigerate for at least 30 minutes.

To make the filling: combine the peaches, blueberries, lemon juice, sugar, and flour in a large mixing bowl. Toss the mixture gently to coat the fruit.

Preheat to 375° and adjust your oven rack to about 1/3 up from the bottom.

Sprinkle the counter and a rolling pin lightly with flour. Roll the dough out into a 14-inch circle, about ¼" thick. Don't worry if the shape isn't perfect; this is a free-form tart and is meant to look rustic.

Transfer the dough to a half sheet pan lined with a Silpat or parchment paper. The edges will overlap the short sides of the pan. Mound the fruit mixture into the center of the dough, leaving a 2-inch border all around. Lift the edge of crust over the filling, leaving the fruit exposed in the center. Gently fold and pinch the dough to seal any cracks. Brush the crust with the egg wash and sprinkle the entire tart with sugar. Bake for 40–45 minutes or until the crust is golden brown and fruit is bubbly and tender. Remove the pan from the oven and let it cool on the sheet pan. Serve warm or at room temperature with vanilla ice cream.