

## Dessert

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Italian

# Pear Crostata

Bruno Cantieni - Zen Gourmand

Servings: 8

*Crostata is the Italian word for tart. This is a free form tart. Make it any shape that you have serving dishes for.*



### Pastry

**425 ml all-purpose flour**

**15 ml sugar**

**2 ml salt**

**150 g unsalted butter, room temperature, cut into small pieces**

**1 egg yolk, whole**

**45 ml water, ice cold**

**6 pears, Bosc or Anjou, peeled and cored**

**25 ml lemon juice**

**125 ml granulated sugar**

**45 ml butter**

### Glaze

**1 egg white**

**15 ml granulated sugar, coarse, brown**

Place flour, sugar and salt into a food processor. Add butter. Pulsate processor on and off until mixture resembles breadcrumbs. Combine egg yolk and water. With machine running, add to mixture. Immediately turn off machine as soon as dough has formed. Turn mixture onto floured board and gently knead together into a ball. Flatten mixture into a semi circle and chill for a minimum of one hour and preferably as much as overnight.

Once dough has been sufficiently rested and time permitting, remove from refrigerator 30 minutes prior to use.

Preheat oven to 400 F (200 C) Slice pears into eighths. Place pears in baking dish, sprinkle with lemon juice and sugar and dot with butter. Bake for 15 to 20 minutes or until crisp tender. Cool.

Roll out pastry to 13-inch (33 cm) circle. Transfer to flat baking sheet or inverted cookie pan. With a slotted spoon, add fruit to pastry leaving a 3-inch (7.5 cm) border. Reserve pear juices. Fold border up over fruit, leaving the centre open. Glaze pastry with egg white and sprinkle sugar over pastry and tart.

Bake on middle rack in oven for about 25 minutes or until pastry is golden.

Boil down any fruit juices until slightly thickened, about 5 minutes. Pour into centre of tart. Serve warm or cold. Serves 4, with some left over.

Serving Ideas: Complements well with a scoop of vanilla ice cream.

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