

Rhubarb Raspberry Crostata

Source: Epicurious

Makes: 8-10 servings

Ingredients

Crust:

- 1 cup unbleached all-purpose flour
- 1/2 cup whole wheat flour
- 1 1/2 tablespoons sugar
- 1/2 teaspoon kosher salt
- 3/4 cup (1 1/2 sticks) chilled unsalted butter, cubed
- 1 large egg
- 1 tablespoon whole milk

Filling:

- 1/4 cup cornstarch
- 4 cups 1/2"-thick slices rhubarb
- 1 container fresh raspberries (6oz)
- 1/3 cup sugar
- 1 large egg, beaten
- Raw sugar
- Sweetened whipped cream or vanilla ice cream (for serving)

Instructions

For crust:

Combine both flours, sugar, and salt in a processor; blend for 5 seconds. Add butter; pulse until butter is reduced to pea-size pieces. Whisk egg and milk in a small bowl to blend; add to processor and pulse until moist clumps form. Gather dough into a ball; flatten into a disk. Wrap in plastic wrap; chill at least 1 1/2 hours. DO AHEAD: Can be made 2 days ahead. Keep chilled.

For filling:

Dissolve cornstarch in 3 tablespoons water in a small bowl; set aside. Combine rhubarb, raspberries, and sugar in a large heavy saucepan. Cook over medium heat, stirring often, until sugar dissolves and juices are released, about 4 minutes. Stir in cornstarch mixture and bring to a boil (rhubarb will not be tender and slices will still be intact). Transfer to a bowl. Chill until cool, about 30 minutes.

Preheat oven to 400°F.

Roll out dough on floured parchment paper to 12" round; brush with beaten egg. Mound filling in center of crust; gently spread out, leaving 1 1/2" border. Gently fold edges of dough over filling, pleating as needed.

Brush border with egg; sprinkle with raw sugar.

Slide parchment with crostata onto a large rimmed baking sheet and bake until crust is golden brown and filling is bubbly, about 45 minutes.

Let crostata cool on baking sheet on a rack. Transfer crostata to a platter, cut into wedges, and serve with whipped cream or ice cream.