

RUSTIC APPLE PIE (make 2 crusts for a traditional double crust pie)

Prep Time: 20 minutes plus 1 hour chill time for the dough

Cook Time: 20-25 minutes

INGREDIENTS

Pastry Crust:

1 cup all-purpose flour, plus 2 tablespoons to roll out the dough
2 tablespoons granulated or superfine sugar plus ½ tablespoon to sprinkle on crust
¼ teaspoon kosher salt
¼ pound (1 stick) very cold unsalted butter, diced
3 tablespoons ice water plus 1 to 1½ more depending on how dough comes together

Filling:

1½ pounds apples (3-4 large semi-tart apples work best)
¼ teaspoon grated lemon zest
1 ½ teaspoons fresh lemon juice
¼ cup all purpose flour
¼ cup granulated sugar
¼ teaspoon kosher salt
½ teaspoon ground cinnamon
⅛ teaspoon ground allspice
2 tablespoons cold unsalted butter, diced into small pieces

Egg Wash (optional)

1 egg, beaten
1 tablespoon cold water

Glaze (optional)

½ cup Orange Marmalade, Apricot Preserves, or Apple Jelly, heated

DIRECTIONS:

Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper. Stretch a 12 x 24 piece of plastic wrap out on the counter and dust with a little of the flour, about 1 tablespoon.

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 the dry ingredients. Add the butter, a little at a time, pulsing between additions until the butter is the size of peas. With the motor running, add the ice water all at once through

the feed tube-stop the machine just before the dough becomes a solid mass. Turn the dough onto the well-floured plastic wrap. Handle as little as possible. Fold over the plastic and form into a round. Don't over handle or over mix because your dough will be tough. Refrigerate for at least 1 hour. When you are ready to make the crostata, flour a rolling pin and put a little flour around the plastic and on both sides of the dough; roll the pastry into an 11-inch circle on the plastic wrap. Wrap it over the rolling pin and transfer it to a baking sheet. Remove the plastic wrap.

For the filling, peel, core, and cut the apples. I like the look of slices- I usually slice a small apple into 8 slices. You can leave the peel on if you like. Put the apple into a bowl and toss with the lemon juice and the lemon zest. Next, add the flour, sugar, salt, cinnamon, and allspice. Add the cold butter. Mix all of the ingredients together until the apples are well coated. Turn the apples out onto the crust, leaving a 1 1/2-inch border all the way around. Gently fold the border over the apples to enclose the dough, pleating it to make a circle. Finish with the egg wash and sprinkle with granulated sugar before baking.

Bake the crostata for 20-22 minutes, until the crust is browned and the apples are tender. (Note: If you are not using the glaze, bake for another 5-7 minutes or until deep golden brown)

For the glaze: Microwave the preserves in a heatproof container for 10 seconds. Remove the crostata from the oven. Using a pastry brush, lightly brush the crust and the filling with the melted preserves. Return to the oven for 5-7 minutes or until the pie is golden brown.

Allow to cool slightly before cutting.