



## INGREDIENTS:

Makes a 9" fluted tart • Serves 8-10

### SESAME ALMOND DOUGH

2 eggs, beaten

1 teaspoon vanilla extract

3/4 cup whole almonds, toasted and finely ground

1/2 cup raw sesame seeds, toasted and ground

1/2 cup sugar

2 cups all-purpose flour

1/4 teaspoon cinnamon

1/4 teaspoon salt

1/8 cup lemon zest, finely chopped

2 sticks (16 tablespoons) unsalted butter, chilled and cut into 1/2" cubes

### FRUIT FILLING

3/4 pound fresh figs, cut into quarters

3/4 pound fresh raspberries

1/2 cup granulated sugar

1/4 cup brown sugar

1-1/2 tablespoons all-purpose flour

1/2 teaspoon lemon zest

1 tablespoon unsalted butter

1 tablespoon fresh lemon juice

### ASSEMBLY

1 egg

1 teaspoon water

2 tablespoons turbinado sugar

# RASPBERRY & FIG CROSTATATA

A crostata is a luscious and buttery Italian fruit tart that can be made with just about any seasonal fruit. I love the pairing of raspberries and figs—especially given the way their flavors complement our sesame almond dough. Hints of lemon zest and cinnamon add complexity to the sweetness of the fruit. Some make their crostata free-form,

with rustic edges but I like to dress mine up with a lattice top. Whether you go for an elegant look or a casual one, don't be afraid to improvise with various fruit combinations depending on the season. Some of my other favorite combinations are blueberry and pear, cranberry and apple, or rhubarb and raspberry.

- Leslie Mackie

## DIRECTIONS:

### SESAME ALMOND DOUGH

Whisk together the eggs and vanilla extract and set aside.

In the bowl of a stand mixer fitted with a paddle attachment, add the almonds, sesame seeds, sugar, flour, cinnamon, salt and lemon zest. Mix on low speed to combine.

With the mixer running, add the cubed butter a bit at a time. Mix until the dough has a coarse, mealy texture. Add the egg mixture and combine until the dough comes together.

Divide the dough into two balls, one twice the size of the other. Wrap in plastic and chill in the refrigerator for at least one hour.

### FRUIT FILLING

Put half the fruit into a saucepan, keeping the remaining fruit nearby. Add the granulated sugar, brown sugar, flour, lemon zest and butter into the pan. Bring mixture to a slow boil, stirring constantly. Let the juices release and thicken. Pour the mixture into the bowl with the remaining fruit and stir to combine. Taste for seasoning and add lemon juice if needed. Let cool to room temperature.

### ASSEMBLY

Roll the larger sesame almond dough ball out into an 11" circle that is 1/8" thick. Fold in half and place into a 9" removable bottom fluted tart pan. Gently fold out the dough and press into the pan so that it covers the bottom and comes up the

sides to the edge of the pan.

Roll the smaller dough ball out into a circle that is 1/8" thick. With a crinkle pastry cutter, cut 1" strips to use for the lattice top.

In a small bowl, beat the egg and water to make an egg wash. Set aside.

Pour the fruit mixture into the tart shell and level it. Using a pastry brush, add egg wash to the edge of the crust. Begin laying the lattice strips. Start near the edge, laying the first two perpendicular to each other, creating a "V" at the top of the crostata. Pinch off the excess length of each strip as you attach it to the fluted edge. Repeat, leaving a 1" gap between strips until you've covered the top. You can use the scraps to splice together for the shorter strips at the end. Brush the lattice top with egg wash and sprinkle with turbinado sugar.

Chill for one hour before baking.

Preheat oven to 350°F and line a rimmed baking sheet with parchment paper.

Place the chilled tart on the lined baking sheet and bake for 50-60 minutes. Look for bubbling fruit juices and an overall golden-brown color. The parchment will prevent fruit juices that boil over from burning onto your baking sheet.

Let cool for two hours. If fluted edges appear to be sticking, loosen gently with a paring knife. De-pan and serve on the tart pan base. Enjoy with sweetened whipped cream or a favorite ice cream that complements the fruit!