



Apple Crostata Recipe #77051

This recipe is from Ina Garten, the "Barefoot Contessa". Prep time includes the hour that the pastry dough is in the frig.

by **dojemi**

1 Crostata
1½ hours 1 hour prep

Pastry

- 1 cup **all-purpose flour**
- 2 tablespoons **granulated sugar** or **superfine sugar**
- 1/4 teaspoon **kosher salt**
- 1/4 lb very cold **unsalted butter**, diced
- 2 tablespoons **ice water**

Filling

- 1 1/2 lbs **macintosh apples** or macoun **apples** or empire **apples** (3 large)
- 1/4 teaspoon grated **orange zest**

Topping

- 1/4 cup **flour**
- 1/4 cup **granulated sugar** or **superfine sugar**
- 1/4 teaspoon **kosher salt**
- 1/4 teaspoon **ground cinnamon**
- 1/8 teaspoon **ground allspice**
- 4 tablespoons cold **unsalted butter**, diced.

1. For Pastry: Place the flour, sugar and salt in a food processor fitted with a steel blade.
2. Pulse a few times to combine.
3. Add the butter and pulse 12-15 times, or until the butter is the size of peas.
4. With the motor running, add the ice water all-at-once through the feed tube.
5. Keep hitting the pulse button to combine, but stop the machine just before the dough becomes a solid mass.
6. Turn the dough onto a well floured board and form into a disc.
7. Wrap in plastic and refrigerate for at least one hour.
8. Meanwhile-- preheat oven to 450 degrees and make filling.
9. After the dough has been in frig for one hour-- Roll pastry into an 11-inch circle and transfer to baking sheet.
10. For Filling: Peel, core and cut apples into 8ths.

Nutrition Facts

Calculated for 1 Crostata 1071g
 (Recipe makes 1 Crostata)

Is this inappropriate? Tell us how many servings this makes

Calories 2414	
Calories from Fat 1267 (52%)	
Amount Per Serving	%DV
Total Fat 140.8g	216%
Saturated Fat 87.9g	439%
Polyunsat. Fat 6.2g	
Monounsat. Fat 36.0g	
Trans Fat 0.0g	
Cholesterol 366mg	122%
Sodium 1191mg	49%
Potassium 896mg	25%
Total Carbohydrate 283.1g	94%
Dietary Fiber 19.9g	79%
Sugars 141.7g	
Protein 19.3g	38%
Vitamin A 4604mcg	92%
Vitamin B ₆ 0.3mg	16%
Vitamin B ₁₂ 0.3mcg	4%
Vitamin C 30mg	50%
Vitamin E 4mcg	16%
Calcium 113mg	11%
Magnesium 70mg	17%
Iron 3mg	22%
Alcohol 0.0g	Caffeine 0.0mg

11. Cut each wedge into 3 chunks.
12. Toss with orange zest.
13. Cover tart dough with the apples leaving a 1 1/2 inch border.
14. Make topping: Combine flour, sugar, salt, cinnamon and allspice in bowl of food processor fitted with a steel blade.
15. Add the butter and pulse until mixture is crumbly.
16. Pour into a bowl and rub it with your fingers until it starts holding together.
17. Sprinkle evenly over apples.
18. Gently fold the border over the apples to enclose the apples, pleating it to make a circle.
19. Bake for 20-25 minutes until the crust is golden and the apples are tender.
20. Allow to cool.
21. Serve warm or at room temperature.

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