

Strawberry-Rhubarb Crostata

From the blog For Love of the Table

1 recipe of *Crostata/Galette Dough*

3/4 lb. rhubarb, trimmed and sliced cross-wise into a 1/2-inch pieces

1 pint strawberries, washed and hulled and halved (quartered if large)

1/4 c. sugar

2 T. cornstarch

1/4 c. Strawberry preserves, well stirred

1 recipe *Crumb Topping*

On a lightly floured board, roll the dough into a 14-inch round about 1/8-inch thick. Place the round on a parchment lined cookie sheet (preferably without a rim). Chill the round of dough for at least 30 minutes.

When you are ready to build the crostata, place the fruit in a large bowl. In a small bowl, whisk together the sugar, cornstarch and a pinch of salt. Add the dry ingredients to the rhubarb and strawberries and toss to coat.

Spread the preserves over the chilled round of dough—leave about 3 inches of dough all around. Top with the fruit mixture. Mound the crumb topping over the fruit. Fold the edge of the dough up onto the fruit, pleating it attractively and pressing lightly as you go.

Place the crostata in a 450° oven either on the lowest rack or on a pizza stone. Bake for 10 minutes. Reduce the temperature to 400° and continue to bake until the crust is golden and cooked on the bottom and the fruit is bubbling. Slide the baked crostata (with the parchment) off onto a wire rack to cool—don't do this if your cookie sheet has a rim. Let cool at least 20 minutes before serving. Serve with whipped cream or vanilla ice cream. This Crostata is best served the day it is made. Serves 6 to 8.

Crostata/Galette Dough:

1 stick (4 oz.) unsalted butter, chilled and sliced 1/4-inch thick

1 c. plus 2 T. (4 1/2 oz.) all purpose flour

2 T. sugar

1/4 t. salt

2 T. ice water

Place flour and butter in a food processor and pulse/process until mixture is in little pieces. Turn butter and flour mixture into a large bowl and add the sugar and salt. Toss to combine. Drizzle the ice water over the flour mixture. Using your hands (or a fork), fluff the mixture until it begins to clump. If, when you squeeze some of the mixture it holds together, the dough is finished. Turn the dough out onto a counter and form into a mound. Using the heel of your hand, gradually push all of the dough away from you in short forward strokes, flattening out the lumps. Continue until all of

the dough is flat. Using a bench scraper, scrape the dough off the counter, forming it into a single clump as you do. Form the finished dough into a thick disk. Chill for at least 30 minutes.

Crumb Topping:

1/3 c. flour

6 T. packed brown sugar

pinch of salt

3 T. unsalted butter, chilled and cut into cubes

1/4 c. oatmeal

In a medium-sized bowl, combine the flour, sugar and salt. Rub in the butter until the mixture is crumbly. Add the oatmeal and toss to combine.

<https://www.forloveofthetable.com/2011/05/strawberry-rhubarb-crostata.html>

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