"THIS DOUGH, WITH ITS ADDITION OF WHOLE WHEAT FLOUR FOR A NUTTY TASTE AND TENDER TEXTURE, IS A MUST IN YOUR BAKING REPERTOIRE."

—KAREN DEMASCO

## Rhubarb and Raspberry Crostata

**Karen DeMasco** *Locanda Verde, New York City*

8–10 SERVINGS

CRUST

- 1 cup unbleached all-purpose flour
- ½ cup whole wheat flour
- 1½ Tbsp. sugar
- ½ tsp. kosher salt
- ¾ cup (1½ sticks) chilled unsalted butter, cubed
- 1 large egg
- 1 Tbsp. whole milk

FILLING

- ¼ cup cornstarch
- 4 cups ½"-thick slices rhubarb (about 1–1¼ lb.)
- 1 6-oz. container fresh raspberries
- ⅔ cup sugar
- 1 large egg, beaten
- Raw sugar
- Sweetened whipped cream or vanilla ice cream (for serving)

**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 1½ hours. **DO AHEAD:** Can be made 2 days ahead. Keep chilled.

**FILLING** Dissolve cornstarch in 3 Tbsp. 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°. Roll out dough on floured parchment paper to 12" round; brush with beaten egg. Mound filling in center of crust; gently spread out, leaving 1½" 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.

## Lemon Panna Cotta with Lemon Marmalade

Jimmy Bannos, Jr. *The Purple Pig, Chicago*

MAKES 8

**MARMALADE**

- 3 large lemons
- ¾ cup sugar

**PANNA COTTA**

- 1 cup whole milk, divided
- 2 tsp. unflavored gelatin
- 2½ cups heavy whipping cream
- ½ cup sugar
- Peel from 1 lemon (removed with a vegetable peeler)
- 1 vanilla bean, split lengthwise

**MARMALADE** Using a knife, cut peel and white pith, end to end, from lemons. Juice enough flesh to measure ⅓ cup; reserve. Bring a large saucepan of water to a boil. Add peel; boil for 5 minutes. Drain; repeat 2 more times. Let peel cool; slice lengthwise into thin strips, then crosswise in half.

In a small heavy saucepan over medium heat, stir sugar, reserved ⅓ cup lemon juice, and ¼ cup water until sugar dissolves. Add peel, bring to a simmer, and cook until mixture is reduced to ⅔ cup and an instant-read thermometer reads 225°, about 10 minutes. **DO AHEAD:** Can be made up to 2 weeks ahead. Cover and chill.

**PANNA COTTA** Pour ½ cup milk into a medium bowl; sprinkle gelatin over. Let sit until gelatin softens, about 15 minutes.

Meanwhile, combine cream, sugar, lemon peel, and remaining ½ cup milk in a large saucepan. Scrape vanilla seeds from bean into saucepan; add bean. Bring to a simmer over medium heat, whisking until sugar dissolves. Remove from heat; cover and let steep for 10 minutes.

Bring cream mixture back to a simmer. Add gelatin mixture and stir until dissolved. Strain. Divide among eight ¾-cup ramekins. Chill uncovered until panna cotta is set, at least 6 hours. **DO AHEAD:** Can be made 2 days ahead. Cover and keep chilled.

Using a small sharp knife, cut around edges of each panna cotta. Place a small serving plate atop each ramekin and invert, allowing panna cotta to settle onto plate. Serve with marmalade.

"THERE ARE AS MANY VARIATIONS ON THIS EASY, CLASSIC DESSERT AS THERE ARE FRUITS."

—*JIMMY BANNOS, JR.*