

"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
- $\frac{1}{2}$ cup whole wheat flour
- 1 $\frac{1}{2}$ Tbsp. sugar
- $\frac{1}{2}$ tsp. kosher salt
- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) chilled unsalted butter, cubed
- 1 large egg
- 1 Tbsp. whole milk

FILLING

- $\frac{1}{4}$ cup cornstarch
- 4 cups $\frac{1}{2}$ "-thick slices rhubarb (about 1-1 $\frac{1}{4}$ lb.)

- 1 6-oz. container fresh raspberries
- $\frac{3}{4}$ 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 1 $\frac{1}{2}$ 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 $\frac{1}{2}$ " 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.