

THE RICOTTA POLENTA PIE at the Crossroads Bake Shop, in Doylestown, Pennsylvania, is available at Easter and Christmas, but I'd love to make the recipe all year long.

JAMES GAGER NEW YORK CITY

RICOTTA POLENTA PIE

Adapted from Crossroads Bake Shop

SERVES 8 TO 12

ACTIVE TIME: 35 MIN START TO FINISH: 1 DAY
(INCLUDES CHILLING DOUGH AND COOLING PIE)

Wine-soaked fruit and melted butter star in an elegant, rich, and utterly delicious pie.

FOR DOUGH

- 2 sticks unsalted butter, softened
- ¼ cup sugar
- 1 large egg yolk
- 1½ tsp cold water
- 2¾ cups all-purpose flour
- Scant ½ tsp salt

FOR FILLING

- ¼ cup dried tart cherries, chopped
- ¼ cup dried apricots (preferably California/Pacific), chopped
- ½ cup dry white wine
- 1½ cups whole-milk ricotta (11 oz)
- ½ cup plus 1 tsp sugar, divided
- 2 large eggs (1 whole, 1 separated)
- ¾ tsp pure vanilla extract
- 2 Tbsp instant polenta or yellow cornmeal (not stone-ground)
- ¼ tsp grated lemon zest
- ½ stick unsalted butter, melted

MAKE DOUGH: Beat butter and sugar in a bowl with an electric mixer at high speed until pale and fluffy, then beat in yolk and water. With mixer at low speed, beat in flour and salt until a soft dough forms. Divide dough into 2 balls and then flatten each into a 5-inch disk. Wrap dough in plastic wrap and chill 8 hours or overnight.

SOAK FRUIT WHILE DOUGH CHILLS: Soak cherries and apricots in wine until softened, 8 hours or overnight, then drain, discarding liquid.

MAKE PIE: Let dough soften slightly, then put on a lightly floured surface and beat with a rolling pin until dough is slightly pliable. Roll out 1 piece of dough between 2 sheets of parchment paper into a 12-inch (½-inch-thick) round and fit into a 9-inch pie plate. Roll out remaining dough into an 11-inch round in same manner and transfer (still in

parchment) to a baking sheet. Chill both until firm, about 30 minutes.

- Preheat oven to 350°F with rack in middle. Put a baking sheet in oven to preheat.
- Beat ricotta with electric mixer until fluffy, then gradually add ½ cup sugar. Beat in 1 whole egg plus 1 yolk, then beat in vanilla. (Reserve remaining white for brushing top of pie.) Beat in polenta, zest, and a pinch of salt, then beat in butter. Fold in fruit and transfer to pie shell.
- Peel remaining dough from parchment and center it on top of filling. Press edges together to seal, then trim flush with edge of pie plate. Brush top with lightly beaten white and sprinkle with remaining tsp sugar. Cut 3 long slits in center of pie. Bake pie until golden and slightly puffed, 55 to 60 minutes. Cool completely.

WHEN MY HUSBAND AND I WERE at the Montage Laguna Beach, in Southern California, we enjoyed an amazing salad with caper-tarragon dressing at Studio. Will the chef share his recipe?

CHRIS HEATH OSSINING, NEW YORK

CAPER-TARRAGON VINAIGRETTE

Adapted from Studio

MAKES ¾ CUP

ACTIVE TIME: 10 MIN START TO FINISH: 10 MIN

At once assertive and nuanced, capers and tarragon are capable of turning a simple vinaigrette into one with exceptional finesse and flavor.

- 3 Tbsp red-wine vinegar
- 1 Tbsp Dijon mustard
- 1 tsp minced garlic
- 6 Tbsp extra-virgin olive oil
- 1 Tbsp chopped fresh tarragon
- 1 Tbsp drained bottled capers

• Whisk together vinegar, mustard, garlic, ½ tsp salt, and ¼ tsp pepper. Gradually whisk in oil in a slow stream until emulsified, then whisk in tarragon and capers. Season with salt and pepper. ▣

WE WANT TO HEAR FROM YOU

To send letters and submit recipes, go to gourmet.com/go/contact. All letters and recipe submissions become the property of GOURMET and may be edited, published, or otherwise used in any medium.