

**"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 1 $\frac{1}{2}$ " 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.



Lemon Panna Cotta with Lemon Marmalade

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

MAKES 8

MARMALADE

3 large lemons

$\frac{3}{4}$ cup sugar

PANNA COTTA

1 cup whole milk, divided

2 tsp. unflavored gelatin

$2\frac{1}{2}$ cups heavy whipping cream

$\frac{1}{2}$ 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 $\frac{1}{2}$ 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 $\frac{1}{2}$ cup lemon juice, and $\frac{1}{4}$ cup water until sugar dissolves.

Add peel, bring to a simmer, and cook until mixture is reduced to $\frac{3}{4}$ 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 $\frac{1}{2}$ 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 $\frac{1}{2}$ 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 $\frac{3}{4}$ -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.