

## Kitchen Garden at Collingwood College 2021

### Name of Recipe: Summer Plum/Apricot Crostata

Notes: Once this pastry is made, divide it into 4 pieces, flatten each piece and wrap tightly to *rest* in the fridge for at least 20 minutes, before rolling out between 2 sheets of baking paper for a **free-form open tart**.

This recipe will give you enough pastry to make 4 medium tarts.

**2 groups will make 2 tarts each**- once baked, cut into 8 pieces & serve on a wooden board  
Oven on 180-200 0C. You can also freeze the pastry.

From our garden: Plums, Apricots & Lemons

What to collect	What to do
Scales Sifter Baking paper Rolling pins Flat Baking trays  300 g (2 cup) plain flour 560 g (4 cup) wholemeal spelt flour 220 g (1 cup) caster sugar (coconut/soft brown)  500 g very cold unsalted Butter -grated  250 ml (1 cup) iced water 2 tsp vanilla extract  <b>Filling-for 1Crostata-tart</b> 1/2 lemon or Orange or mix of both-finely zested 60 g caster sugar or brown sugar  Defrosted Plums/Apricots- -(there were washed) cut into ¼'s  To serve with: in small bowls per table Pouring or whipped cream Continental yoghurt	Pre-heat oven.           Measure flours & sugar into a large bowl. With a grater, using large holes-grate butter into flour. Mix to coat butter.    Make a well. Add iced water/vanilla & using your fingertips, mix until a soft dough form. Divide into 4, gently flatten & wrap in plastic wrap or baking paper & chill for 30 minutes in the fridge.   Prepare fruit-cut-don't squash! Set aside. Mix zest with sugar. Optional-cinnamon ground &/or orange blossom water (few drops)  Roll out pastry between sheets of non-stick baking paper to a rough round & 4mm thick. Place onto a greased baking tray & refrigerate until firm. Scatter with ½ sugar mix. Leave a 5 cm border and arrange plums & apricots on pastry. Fold over the excess of the pastry, sprinkle with leftover sugar/zest mix. <b>Bake 25-35 minutes, until pastry is crisp &amp; golden.</b> Slide onto serving board & cut into 8 wedges to serve.