

January Member Recipe

Apple Crostada Maggiano's Little Italy, Skokie

Ingredients

3 Granny Smith Apples, peeled & sliced
7 oz Superfine Sugar
5 oz Sweet Butter
1-1/4 T Cinnamon
1 tsp Nutmeg
2 T Cornstarch - dissolved in water
3 Crostada Dough - see recipe
Heavy Cream - as needed
Crystalized Sugar - as needed

Dough

1 lb Whole Butter, cold
18 oz AP Flour
4 oz Superfine Sugar
1 tsp Salt
3 oz Ice Water



Preparation

Filling:

1. In large sauté pan, melt butter until foaming and add sugar. Cook about 5 minutes until light brown and add apples.
2. Cook until apples are slightly soft, and add spices – mixing well, add the cornstarch and mix well, cooking one minute
3. Remove filling and cool completely.

Dough:

1. With a knife, cut the butter into 1/4" cubes and keep cold.
2. Mix flour, sugar and salt together.
3. Add the butter to the dry ingredients. Pulse or mix briefly, until butter is in small pieces.
4. Add the ice water and mix. Stop before it is a solid mass. NOTE: It is better to be a little crumbly.
5. Press the dough together and form into one mass. Refrigerate at least one hour.

Assembly:

1. Roll 4 oz. of crostada dough into 9" round circle.
2. Using an ice cream scoop, fill with 4-1/2 oz. apple filling.
3. Form using 8 folds to result in a 4" opening.

Baking:

1. Brush the crust of the crostada with heavy cream.
2. Coat crust in crystalized sugar.
3. Bake in preheated 350 degree oven until brown and crisped (about 35-40 minutes).