


# What's Simmering ... With Chef Jack!

Greetings to All!

Well, fall is definitely setting in. The leaves are in varying states of green, yellow, orange and red. The ground is getting crunchier everyday from the falling leaves. Something that I have noticed this year is trees with some limbs green and other limbs yellow or red. I don't recall ever seeing this before. The local markets are filling up with squash, pumpkins and apples. It's always fun to play with these new things in the kitchen.

As we settle into the fall, we are starting to pencil in cooking classes. Several that we are considering are basic cheese making, cooking with seafood and cooking with local foods and the farmers who grow them (which were popular ones last year). If there are any classes that you are interested in, please let us know. This month's recipe is from our October 2ND food and wine dinner featuring several local farms. Local food is local farms and I'm always glad to get so much positive feedback from the members about interacting with the farmers!  
Happy eating,

Chef Jack



## Fall Fruit Crostata – Adapted from Barefoot Contessa

**Oven: 375 Bake: 20-25 minutes**

**Amt. Unit Ingredients**

Makes 2 crostatas

2	cups	All purpose flour
1/4	cups	Granulated sugar
1/2	tea.	Kosher salt
8	oz.	Cold unsalted butter, diced.
6	tbsp.	Ice water

Filling - makes 1 crostata

1	lb.	Firm, ripe peaches, peeled
8	oz.	Firm, ripe black plums, unpeeled
1/2	pint	Fresh blueberries
5	tbsp.	All purpose flour
5	tbsp.	Sugar
1/4	tsp.	Grated orange zest
2	tbsp.	Freshly squeezed orange juice
1/4	tsp.	Kosher salt
4	tbsp.	Cold unsalted butter

Method:

1. Mix dough as pie crust, divide into 2 balls and flatten into disks.
2. Refrigerate for at least an hour.
3. Roll pastry into an 11" circle on a lightly floured surface.
4. Transfer to parchment lined sheet pan.
5. Let crust rest in cooler for 1/2 hour.
6. For filling, cut peaches and plums into wedges. Mix with blueberries and 1 tbsp. each flour and sugar.
7. Combine 4 tbsp. flour, 4 tbsp. sugar, zest, juice and salt in the bowl of a food processor fitted with a steel blade.
8. Add butter and pulse till crumbly.
9. Place fruit in the center of pie crust, leaving about 2" around the edge of pie crust.
10. Sprinkle flour/sugar mixture evenly over fruit.
11. Gently fold the border of the pastry over the fruit, pleating to use extra dough. The center should be open with fruit covered with sugar mixture.
12. Bake the crostata for 20-25 minutes until crust is golden and fruit is tender.
13. Let cool for 5 minutes then transfer to wire rack. Serve warm or at room temp.

**Notes:**

Each crust is about 11 oz.

If using apples, use 1 lb. of mixed apples and lemon-juice and zest instead of orange.

Nuts, such as almonds, may be added to sugar/flour mixture. 1/4 cup.