

TRIPLE APPLE & HAZELNUT CROSTATA

This recipe utilizes preserved fall apples in a rustic dessert that is perfect for an early spring afternoon treat. It is simple to prepare but requires some previous experience handling pie dough as the hazelnut pieces can make the dough crack at the edges when rolling and handling. Apple butter could be substituted for the applesauce, and spiced rum for the MBR Apple Pie Liquor. If you do not have any of our Apple Pie Moonshine Jelly, use simple syrup or egg wash to glaze the crust and allow the decorative sugar to stick to the crust. Serve with Vanilla or Caramel Ice Cream, or a dollop of Whipped Cream for a real treat.

Ingredients

For the crostata dough:

- 1 Cup loosely packed raw Hazelnuts
- 1 Cup Flour + more for rolling
- 1/3 Cup Sugar
- 2 Tablespoons Brown Sugar
- Pinch of Salt
- 1/2 Cup Butter, cold & sliced into cubes
- 1 Egg Yolk
- 2-3 Tablespoons ice cold water

For the filling:

- 2 Cups loosely packed diced Dried Apples
- 1/2 Cup MBR Kentucky Apple Pie Liquor
- 2 medium Honey Crisp Apples
- 1 Tablespoon Lemon Juice
- 2 Tablespoons Brown Sugar
- 1/2 Cup Applesauce
- 1/2 Cup GDG Apple Pie Moonshine Jelly, melted
- 1 Tablespoon decorative Sugar, such as Turbinado or "Shimmer"

Directions

Place hazelnuts, flour, sugars and salt into a food processor with blade attachment and pulse until the nuts are finely chopped- they will only get as small as a lentil or so. Add cubed butter and then pulse to combine- mixture will still look quite dry and resemble moist breadcrumbs. Add yolk and a tablespoon of water and pulse. Add an extra Tablespoon or 2 of water from the top when pulsing, just so that the whole mixture comes together and begins to pull away from the sides of the bowl- you don't want to overwork the dough, which could make it tough, or add too much water. Flour your hands well and remove the dough from the processor and knead & shape into a disc about 1" high x 10" round, wrap with plastic and chill in the refrigerator for 1 hour.

Meanwhile, place dried apples into a saucepan and pour the Liquor over them, bring to a simmer and stir to coat evenly. Remove from heat and cover with a lid to re-hydrate at least 20 minutes.

At this time slice the apples thinly and toss them in the lemon juice and brown sugar and set aside until ready to assemble the filling.

Pre-heat oven 365F. When dough is chilled, flour a clean work surface, rolling pin and the dough well and roll out to about 12" round and 1/4" thick. Flour a pastry cutter or large knife and carefully lift up and roll the dough over the pin so that it can be transferred onto a greased parchment and a baking sheet. Note: this dough is easily torn due to the rough texture of the nuts- if it does rip getting it onto the baking sheet, you can push it back together with your fingers. Alternatively knead it briefly back together and re-roll. Spoon applesauce onto center of dough leaving a 2" frame of dough, spread out the spiced dried Apples on top of this, and then arrange the fresh Apples on top in a spiral pattern beginning at the center and working out until you have used all of the slices and covered the dried apples. Fold the edges up over the filling and trim any overhang if desired. Bake at 365F for 35 minutes, then remove from the oven and brush over melted Apple Pie Moonshine Jelly, and finish with decorative Sugar. Bake for a further 10 minutes so that the glaze is shiny and the crust is firm, apples are golden brown and the hazelnut texture is visible.