

## **Shared Legacy Farms CSA, Week Five, 2023 Recipes**

Basil Vinaigrette

Basil Pesto

Crispy Apple and Kohlrabi Salad

Sautéed Kohlrabi, Onions and Basil

Balsamic Glazed Grilled Sweet Onions

Quick Pickled Beets and Onions

Summer Squash Lasagna

Summer Squash Tart

Roasted Beet Hummus

Shaved Turnip and Radish Salad with Poppyseed Dressing

Spiced Chickpeas with Wilted Kale and Roasted Carrots

Grilled Tropea Onions

Blueberry Raspberry Muffins

Lemon Blueberry Bars

Peach Blackberry Crumble

Gooseberry Mustard Relish

Gooseberry Galette

## **Basil Vinaigrette**

Adapted from Two Peas and Their Pos ([www.twopeasandtheirpod.com](http://www.twopeasandtheirpod.com))

Total time ~5-10 minutes

Love enjoying fresh herbs with a great dressing!

### **Ingredients:**

2 cups packed basil leaves

1 clove garlic minced

2 Tbs minced shallot

2 tsp fresh lemon juice

2 Tbs white balsamic vinegar or red wine vinegar

1 tsp salt

½ cup EVOO

Freshly ground black pepper to taste

### **Directions:**

Place the basil, garlic, shallot, lemon juice, vinegar, salt, olive oil, and pepper in a blender or food processor. Blend until smooth. Taste and season with additional salt and pepper, if necessary. Serve!

Note-vinaigrette will keep in a jar or container in the fridge for up to 5 days.

## **Basil Pesto**

Adapted from Simply Recipes ([www.simplyrecipes.com](http://www.simplyrecipes.com))

Total time ~15 minutes

Makes ~1 cup

This is a staple to make and have in your freezer this winter!

### **Ingredients:**

2 cups fresh basil leaves, packed (can sub half the basil leaves with baby spinach if you don't have enough basil)

½ cup freshly grated Romano or Parmesan cheese (about 2 ounces)

½ cup EVOO

1/3 cup pine nuts (can sub chopped walnuts)

3 cloves garlic, minced

¼ tsp salt, or more to taste

1/8 tsp freshly ground black pepper, or more to taste

### **Directions:**

Place the basil leaves and pine nuts into the bowl of a food processor and pulse several times.

Add the garlic and Parmesan or Romano cheese and pulse several times more. Scrape down the sides of the food processor with a rubber spatula.

While the food processor is running, slowly add the olive oil in a steady small stream. Adding the olive oil slowly while the processor is running will help it emulsify and help keep the olive oil from separating. Occasionally, stop to scrape down the sides of the food processor.

Add salt and freshly ground black pepper to taste.

Toss with pasta for a quick sauce, dollop over baked potatoes, or spread onto crackers or toasted slices of bread.

## **Crispy Apple and Kohlrabi Salad**

Adapted from Cookie and Kate ([www.cookieandkate.com](http://www.cookieandkate.com))

Serves 4

Favorite combo with kohlrabi, shared by Deidra in the group several summers ago and I have to agree with her. Try this!

### **Ingredients:**

2 small kohlrabi, cut into matchsticks about ¼" wide

1 large Honeycrisp apple (about ½ pound), cored and cut into matchsticks about ¼" wide

⅓ cup grated gouda cheese (optional)

¼ cup fresh tarragon leaves

3 Tbs toasted sunflower seeds\*

Lemon zest, to taste

1 to 2 Tbs EVOO, to taste

1 to 2 Tbs lemon juice, to taste

Flaky sea salt (like Maldon) and freshly ground black pepper, to taste

### **Directions:**

In a large serving bowl, combine the kohlrabi and apple matchsticks. Add the cheese, if using, and the tarragon leaves and sunflower seeds. Shave lemon zest liberally over the bowl.

Drizzle in 1 tablespoon olive oil and 1 tablespoon lemon juice, then sprinkle lightly with salt and black pepper. Use your hands to gently toss the salad, then add another drizzle of olive oil and lemon juice if the salad seems dry. Finish with another light sprinkle of salt and pepper and serve immediately.

**HOW TO TOAST YOUR OWN SUNFLOWER SEEDS:** If you only have raw, unsalted sunflower seeds at home (like me), toast them in a small skillet over medium heat with a pinch of salt. Cook, stirring frequently, until they're turning lightly golden on the edges, about 5 minutes.

**STORAGE SUGGESTIONS:** This salad keeps well for a day or two, provided that you use enough lemon juice to prevent oxidation (I used closer to 2 tablespoons and day-old leftovers were still great).

## **Sautéed Kohlrabi, Onions and Basil**

Adapted from Real Food Tastes Good ([www.realfoodtastesgood.com](http://www.realfoodtastesgood.com))

Serves 4

Kohlrabi is so wonderful raw, but if you're looking for a different way to prepare, try this combination with your fresh basil!

### **Ingredients:**

1 good sized kohlrabi bulb (no stems and leaves)

½ tsp salt

½ onion, sliced

2 Tbs butter, ghee or coconut oil

1 Tbs (more or less) chopped fresh basil

### **Directions:**

Grate the peeled kohlrabi (food processor or hand grater). Sprinkle with salt and allow to sit in a colander for 30 minutes (set colander inside a bowl).

Squeeze water out (can press with the back of a spoon, or squeeze w/ hands).

Melt butter in a saute pan.

Cook onions over medium heat until golden and stir in kohlrabi. Turn heat to low, cover and simmer for 10 minutes.

Uncover and raise heat to medium. Cook another 2 minutes.

Stir in basil and serve.

## **Balsamic Glazed Grilled Sweet Onions**

Adapted from Fine Cooking ([www.finecooking.com](http://www.finecooking.com))

Serves 2-4

Sweet, smoky and tangy! Lot's of flavor with this dish!

### **Ingredients:**

2 lb. sweet onions

EVOO for grilling

1 cup balsamic vinegar

1 Tbs chopped fresh thyme leaves

½ tsp crushed pink peppercorns (optional)

½ tsp kosher salt; more to taste

### **Directions:**

Peel and trim the onions. Cut them crosswise into 1/2-inch-thick slices. Insert a toothpick or poultry lacer horizontally halfway into each slice to hold the onion rings together.

Prepare a medium-low charcoal fire or heat a gas grill on medium low for 10 minutes. Brush the grill grate clean and wipe it with a paper towel dipped in oil. Brush both sides of the onion slices with olive oil and grill, covered, turning every 10 minutes, until very soft and well browned on the outside, 35 to 40 minutes total. (A little blackening is OK, but try not to char the onions.) Stack the onions on a large sheet of foil and wrap loosely. Set aside while you make the glaze.

Pour the balsamic vinegar into a small saucepan and add the thyme leaves, pink peppercorns (if using), and salt. Boil, uncovered, over medium-high heat until the vinegar has reduced to about 1/4 cup and has a syrupy texture, 8 to 10 minutes. Let cool briefly and season to taste with salt, if necessary.

Transfer the onions to a dish. Remove the toothpicks and any extremely charred layers, if necessary. If the balsamic glaze has thickened, reheat it gently until pourable. Pour the glaze over the onions and brush to distribute it evenly. Serve warm or at room temperature.

## **Quick Pickled Beets and Onions**

Adapted from The Spruce Eats ([www.thespruceeats.com](http://www.thespruceeats.com))

Prep time ~10 minutes, Cook time ~30 minutes

Serves 4

This is a quick pickle recipe, no heat needed. It's a great way to make your veggies and enjoy them on sandwiches, on top of salads, tacos and other dishes.

### **Ingredients:**

For the Beets:

16 baby beets (unpeeled, tops trimmed)

For the Marinade:

2 medium red onions (julienned)

2 Tbs sugar

1/3 cup white vinegar

2 tsp salt

2/3 cup water

### **Directions:**

Prepare the Beets:

Bring a large pot of salted water to a rolling boil. Add beets, reduce heat, and simmer until tender, 12 to 15 minutes. Drain the well.

When cool enough to handle, slip off the skin. Place beets in a nonreactive bowl and set aside.

Make the Marinade:

In a small saucepan, combine onions, sugar, vinegar, salt, and 2/3 cup water. Bring this mixture to a boil over high heat.

Simmer 5 minutes and make sure that the sugar and salt are fully dissolved into the water.

Quick Pickle the Beets:

Pour the hot marinade over beets, and then allow the beets to cool to room temperature.

Cover the beets well and refrigerate for several hours or overnight before serving. If you prefer, divide the beet and onion mixture into individual jars for gifts.

Store refrigerated for up to two weeks.

## Summer Squash Lasagna

Adapted from Taste of the South ([www.tasteofthesouthmagazine.com](http://www.tasteofthesouthmagazine.com))

Total time ~15 minutes, plus time to set

Serves 6

Don't want all that pasta and trying to get in some veggies? Try adding in summer squash! This one still has some pasta, in case your family isn't ready for the full blown vegetable substitute, but you could use more squash and less pasta!

### Ingredients:

3 medium squash, cut lengthwise into 1/4-inch-thick slices

1/2 tsp sea salt

2 Tbs EVOO

1 pound ground turkey (or protein of choice)

1 cup diced yellow onion

2 (14.5-ounce) cans petite diced tomatoes, drained

2 Tbs Italian seasoning, divided

2 tsp garlic salt, divided

4 cups part-skim ricotta cheese

2 cups grated Parmesan cheese

1 (8-ounce) package no-boil lasagna noodles

2 cups shredded mozzarella cheese

### Directions:

Preheat oven to 350°. Spray a 2 1/2-quart shallow baking dish with nonstick cooking spray. Set aside.

Place squash in a single layer on paper towels. Sprinkle with salt, and let stand 15 minutes. Press with additional paper towels to remove excess moisture.

In a large nonstick skillet, heat olive oil over medium-high heat. Cook turkey and onion, stirring until turkey is browned and crumbly, 6 to 8 minutes. Set aside.

In a medium bowl, stir together tomatoes, 1 tablespoon Italian seasoning, and 1 teaspoon garlic salt. In a separate bowl, stir together ricotta, Parmesan, remaining 1 tablespoon Italian seasoning, and remaining 1 teaspoon garlic salt.

Spread 1/2 cup tomato mixture evenly in prepared dish. Top evenly with half of noodles. Cover evenly with one-third of squash. Gently spread half of ricotta mixture over squash; sprinkle with half of turkey mixture. Top with half of remaining tomato mixture. Starting with noodles, repeat layers once. Top with remaining one-third squash.

Bake, uncovered, 30 minutes. Top with mozzarella, and bake until cheese is golden brown, approximately 10 minutes more. Let stand 10 minutes before serving.



## Summer Squash Tart

Adapted from Bon Appetit ([www.bonappetit.com](http://www.bonappetit.com))

Total Time ~50 minutes

Serves 6-8

Alright you guys, Robert Seaney made this last year or the year before and raved about it!

### Ingredients:

½ lb of summer squash

1 sheet of puff pastry

1 egg

3 oz parmesan or other hard cheese, shaved thinly with a vegetable peeler

1 Tbs of pesto, homemade or store bought

½ small red onion, sliced as thinly as possible (could sub in scallion)

2 lemons, zested and juiced

1 tsp dry oregano

4 sprigs of thyme, picked

¼ cup EVOO

Salt to taste

Black pepper to taste

Micro herbs to taste

### Directions:

Preheat oven to 400F. In the meantime, allow the puff pastry to thaw for about 30 minutes.

While this is happening, wash and dry the squash. Carefully use a mandoline to slice the squash lengthwise into thin strips that are the width of a quarter. If you do not have a mandoline, you can use a sharp knife to slice bias cuts of the same thickness.

Again using the mandoline or sharp knife, slice the red onion as thinly as you can.

In a mixing bowl, combine the olive oil, thyme, dry oregano, lemon zest and juice, and a heavy pinch of salt. Whisk these ingredients together until the oil is dispersed in small droplets. Add the shaved squash and onion to the bowl and toss well. Allow the vegetables to marinate while you carry on with the rest of the process.

Crack the egg and add ½ Cup of water. Whisk together. When the pastry has tempered enough to handle, transfer it to a baking tray lined with an oiled baking mat. Brush the top side of the pastry with egg mixture and bake until golden brown and crisp, about 15-20 minutes.

Pull the pastry from the oven and place on the counter. Allow it to cool for about 10 minutes before brushing with the pesto over the entirety of the surface. While the Pastry cools, remove the marinating vegetables from the bowl and allow them to drain on a plate.

After brushing the pastry with pesto top it with the vegetables and cheese. Crack black pepper over the entire item and return to the oven until the pastry is warm and the squash just starts to bubble.

Remove the tart from the oven and transfer it to a cooling rack. Allow it to cool for a couple minutes before transferring it to a cutting board and portioning into 6-8 pieces.

## Roasted Beet Hummus

Adapted from Food Network ([www.foodnetwork.com](http://www.foodnetwork.com))

Total time ~ 1 hour

Makes 4 servings

I loved this simple beet hummus, it's such a great color and you can sub in carrots if needed!

### Ingredients:

1 pound beets, peeled and cut into ½ inch pieces

2 cloves garlic, unpeeled

EVOO

1 tsp ground cumin

½ tsp kosher salt

¼ tsp ground black pepper

3 Tbs tahini

1 Tbs chopped fresh cilantro, plus 1 teaspoon for garnish

1 lemon, juiced

---

### Directions:

Preheat the oven to 400 degrees F.

On a baking sheet, toss the beets and garlic cloves with 1 tablespoon olive oil and the cumin, salt and pepper. Roast until the beets are tender and lightly caramelized, stirring halfway through, 20 to 25 minutes. Remove from the oven and let cool until warm. Peel the garlic cloves.

In a food processor, combine the roasted beets and garlic with the tahini, cilantro, lemon juice and 5 tablespoons water. Pulse until smooth. With the processor running, slowly add 2 to 3 tablespoons olive oil. Transfer to a serving bowl.

Make a small well in the center of the hummus and fill with olive oil. Sprinkle the remaining 1 teaspoon cilantro over the top. Serve with crudites and pita chips.

## Shaved Turnip and Radish Salad with Poppyseed Dressing

Adapted from Splendid Table ([www.splendidtable.com](http://www.splendidtable.com))

Serves 4

This is a great salad to make with this weeks box if you've still got some radishes.

### Ingredients:

¼ cup EVOO

2 Tbs apple cider vinegar

Grated zest of 1 organic lemon

1 tsp Dijon mustard

½ shallot, diced

1 Tbs poppy seeds

1 tsp raw honey or pure maple syrup

Fine sea salt

2 turnips, peeled, tops removed

4 medium radishes, tops removed

1 small bunch watercress

1 bunch asparagus, as young as possible

3 Tbs minced fresh chives

### Directions:

Whisk the olive oil, vinegar, lemon zest, mustard, shallot, poppy seeds, honey, and a pinch of salt together in a small bowl.

Using a mandoline, slice the turnips and radishes into thin translucent rounds. Put them in a large bowl and add the watercress. If the asparagus are large, slice them in half and add them to the bowl. Pour the dressing over and fold gently to combine.

Season with more salt if needed, arrange on plates, and sprinkle with the chives before serving.

## Spiced Chickpeas with Wilted Kale and Roasted Carrots

Adapted from Food52 ([www.food52.com](http://www.food52.com))

Serves 4

If you've got carrots left, try adding your kale to them. No carrots, save this recipe...you'll have some soon I'm sure!

### Ingredients:

1 pound carrots  
EVOO  
Salt and pepper  
3 shallots, peeled and cut into thin half moons  
1 bunch cilantro  
1 tsp sumac  
½ tsp ground coriander  
½ tsp ground cumin  
½ tsp ground ginger  
½ tsp Aleppo chile (substitute ¼ tsp red chili flakes if needed)  
2- 15 ounce cans chickpeas, drained and rinsed  
1 bunch kale, washed, leaves torn into bit size pieces, stems discarded  
Juice of one lime  
3 Tbs crème fraiche

### Directions:

Preheat the oven to 450 degrees. Using a chef knife, remove and discard the top of each carrot. Wash the carrots in cold water, but do not peel them (they look beautiful when roasted with the skin on). Cut the carrots into bite size pieces.

Line a rimmed baking sheet with parchment paper. Place the carrots on the rimmed baking sheet in a single even layer. Toss the carrots with olive oil to coat, and season them with salt and freshly ground black pepper. Cook for 10-12 minutes, until the edges begin to caramelize. When the carrots are just cooked through and beginning to brown, remove them from the oven and set them aside to cool.

While the carrots are cooking, set a large skillet over medium heat, and add enough olive oil to barely cover the bottom of the skillet. Add the shallots, and season lightly with salt. Cook the shallots until they become soft and start to turn translucent, stirring occasionally.

While the shallots are cooking, separate the cilantro leaves from the stems. Save the leaves in the refrigerator for later. Organize the stems into a single even pile (like a bunch of chives) and slice the cilantro stems into very thin slivers. By the time you finish dicing the cilantro stems, the shallots should be soft and translucent. Add the diced stems to the skillet, along with the sumac, coriander, cumin, ginger, and aleppo chile. Stir, cooking for 1-2 minutes, until the oil smells fragrant.

Add the chickpeas, and stir to coat them in the flavorful oil. Cook for 2 minutes, to allow the chickpeas to take on some of the flavor of the skillet. Add the kale, and stir to help the kale begin to wilt. Season lightly with salt. When the kale has begun to wilt, remove the skillet from the heat. You do not want to overcook the kale (it will shrink too much). The moment when the kale leaves are no longer raw is the time to remove the skillet from the heat (the kale leaves will soften and darken slightly in color).

Add the lime juice and stir. Add the creme fraiche and stir. The residual heat from the skillet should melt the creme fraiche and create a delicate sauce. Taste a few chickpeas and a small piece of kale.

Adjust with more salt and/or lime juice as necessary. Add the roasted carrots, and gently stir to incorporate.

Serve immediately, or serve at room temperature. Garnish with a handful of chopped cilantro leaves. Enjoy.

## **Grilled Tropea Onions**

Adapted from Bottega di Calabria ([www.bottegadicalabria.com](http://www.bottegadicalabria.com))

Grilling veggies is a great way to enjoy such a large variety of them. If you're looking for something different check this out!

### **Ingredients:**

4 Tropea red onions

1 Tbs EVOO

1 tsp white wine vinegar

Oregano to taste

Salt to taste

Freshly ground black pepper to taste

### **Directions:**

Peel the onions, cut them in half vertically and pierce them from side to side with a toothpick. Then prepare the aromatic oil, which will be used to brush the vegetables during cooking, by putting oil, vinegar and a pinch of oregano in a bowl. Emulsify thoroughly.

The ideal ember for cooking vegetables will be ready when the red flame of the fire dies down and a white powder appears on the burning coals. This is the moment to put the grill on the fire to heat it up, then clean it with an iron brush, a scraper or more simply with a few sheets of kitchen paper, being very careful not to burn yourself.

Once on the grill, brush the vegetables with the flavored oil. The onions should be cooked over a gentle heat, the time varying from 20 to 30 minutes, depending on the type of cooking you prefer. Turn the onions from time to time, add salt and pepper at the end of cooking.

## Blueberry Raspberry Muffins

Adapted from Natasha's Kitchen ([www.natashaskitchen.com](http://www.natashaskitchen.com))

Time ~ 30 minutes

Makes 12 muffins

Sub in or out any berries in this simple recipe, feel free to freeze those muffins to enjoy months from now!

### Ingredients:

2 large eggs room temperature  
1 cup granulated sugar  
1 cup Greek yogurt (or sour cream)  
½ cup oil  
1 tsp vanilla extract  
¼ tsp sea salt  
2 cups all-purpose flour  
2 tsp baking powder  
½ cup strawberries hulled and diced  
½ cup raspberries  
½ cup blueberries

### Directions:

Line a 12-count muffin tin with cupcake liners and preheat oven to 400°F. In a large mixing bowl, using an electric mixer, beat 2 eggs with 1 cup granulated sugar on high speed 5 minutes, or until thick and light in color.

Add 1 cup Greek yogurt, 1/2 cup oil, 1 tsp vanilla. Set mixer to low speed and mix just until combined.

In a small bowl, add 2 cups flour, 2 tsp baking powder and 1/4 tsp salt and whisk to combine. Using a hand held whisk, add flour mixture into the batter 1/3 at a time, stirring to incorporate with each addition. DO NOT OVERMIX or muffins will be dense.

Use a spatula to fold in 1 1/2 cups mixed berries, folding just until combined.

Divide batter into prepared muffin tin, filling to the top or until all of the batter is used up. Bake in the center of the oven at 400°F for 20-22 minutes or until tops are golden and a toothpick inserted into the center come out clean.

Transfer muffins to a wire rack to cool. Serve warm or at room temperature.

## Lemon Blueberry Bars

Adapted from Eating Well ([www.eatingwell.com](http://www.eatingwell.com))

Time ~ 30 minutes

Makes 12 muffins

These are simple and turn out SO tasty!

### Ingredients:

1 ¼ cups graham cracker crumbs

4 Tbs salted butter, melted

1 Tbs granulated sugar

Zest of 1 lemon, divided

1 (14 ounce) can sweetened condensed milk

½ cup lemon juice

1 large egg

1 cup fresh blueberries

### Directions:

Preheat oven to 350°F. Coat an 8-inch-square baking pan with cooking spray.

Stir graham cracker crumbs, butter, sugar and half the lemon zest together in a medium bowl. Press the mixture firmly and evenly into the prepared pan. Bake until lightly browned around the edges, about 10 minutes. Let cool in the pan on a wire rack for at least 10 minutes.

Meanwhile, thoroughly whisk condensed milk, lemon juice, egg and the remaining lemon zest together in a medium bowl. Stir in blueberries. Pour the filling evenly over the baked crust. Bake until set, 16 to 18 minutes. Let cool at room temperature for 1 hour. Cover and refrigerate for at least 1 hour more.

## **Peach Blackberry Crumble**

Adapted from The Yellow Table ([www.theyellowtable.com](http://www.theyellowtable.com))

Serves 8

A great way to enjoy those summer berries, a crumble! Sub in any berries you have!

### **Ingredients:**

5 large peaches (~5 cups), sliced with skin on

2 pints fresh blackberries

¼ cup flour

1 tsp cornstarch

1 tsp vanilla extract

¼ cup sugar

1 tsp lemon zest

1 Tbs lemon juice

1 cup all purpose flour

½ cup old fashioned oats

6 Tbs brown sugar

½ tsp salt

½ tsp cinnamon

1 stick unsalted butter, cut into small pieces

½ cup chopped pecans

### **Directions:**

Set a rack in the middle of the oven and preheat the oven to 350°F. Butter an 11x7x2-inch ceramic baking dish.

Toss the peaches, blackberries, flour, cornstarch, vanilla, sugar, lemon juice, and zest in a large bowl. Pour into the prepared dish.

In a separate bowl, stir together the flour, oatmeal, brown sugar, salt, and cinnamon. Add in the butter and rub into the dry ingredients with your fingers until pea-size lumps form. Add in the pecans with your fingers, squeezing to combine.

Sprinkle the crumble topping over the fruit mixture. Bake for 35 to 40 minutes or until bubbling and golden brown on top. Let cool slightly; serve with vanilla ice cream.

This can be made a day ahead and reheated in the oven (let come to room temperature before putting the dish in the oven – otherwise the dish could break).



## **Gooseberry Mustard Relish**

Inspired by a recipe from The Spruce Eats  
from CSA Member Nike Mendenhall

*Not sure what to make with gooseberries?... I've been asking our members to give me their ideas. Inspired by the bounty in this week's box, this relish will be served with brats from the grill or smoky meats from our local BBQ genius: Bogey's Smokin' Barbeque.*

### **Ingredients:**

½ T. olive oil  
1 red tropea onion, bulb and some green, finely chopped  
1 small garlic clove, finely diced or grated  
1 tsp grated ginger  
2 T. balsamic vinegar  
½ pint gooseberries, washed, "topped and tailed" with scissors  
1 T. stone ground mustard  
2 T. St. Germain Elderberry liqueur  
Salt and pepper

### **Directions:**

In a medium saucepan, heat the oil and add the onion. Cook gently for 3 minutes with a pinch of salt. Add the garlic, stir and cook a bit. Raise heat and add the vinegar, stir and cook briefly. Add the gooseberries, grated ginger and mustard. Add a few grinds of pepper. Simmer for about 20 minutes until the berries fall apart and cook down a bit. Take off heat, cool. Stir elderberry liqueur by half tablespoons to taste.

Store in a glass jar in the refrigerator, will keep about 3 weeks.

## Gooseberry Galette

by Nike Mendenhall, CSA Member

*Need some inspiration for using gooseberries (available in our online store). This is a modified version of NYT recipe Apple-pear galette with apple cider caramel.*

### Ingredients:

1 C (130 g) all purpose flour (+ more for work surface)  
½ C (60 g) whole wheat flour  
2 T sugar  
¾ t kosher salt  
1 ¼ sticks (140 g) cold, unsalted butter, cut into pieces  
4 T ice water

### Directions:

In a food processor, pulse to combine flours, sugar and salt. Add butter pieces and pulse until mixture is crumbly with some large pieces. Add ice water, briefly combine to evenly moisten dough. Tip out and on a piece of plastic wrap, form into a flat disk. Wrap and chill at least 1 hour up to 3 days. Can be frozen.

### Filling:

½ pint gooseberries, washed “top and tailed” (sub. blackberries, blueberries, or combination)  
1/3 C brown sugar  
1 T corn starch  
½ tsp grated lemon or orange zest  
½ tsp grated ginger  
2 T unsalted butter, in small pieces  
¼ cup toasted, chopped almonds (optional)  
1 T elderberry liqueur  
Egg for brushing, optional  
Sanding sugar, optional

### Directions:

Preheat oven to 400. Toss fruit, sugar, cornstarch, zest and spices.

On lightly floured parchment paper, roll dough into a 12 inch circle. Arrange fruit in center of dough with 1 ½” border. Dot fruit with butter and sprinkle with nuts (optional) Fold crust over fruit, pressing and folding as needed to form an edge. Brush with beaten egg and sprinkle with sanding sugar.

Lift parchment onto a flat pan. Bake 30-40 minutes (watch closely near end) until deep golden brown.

Cool on pan slightly before lifting to serving plate. Serve warm or room temperature with ice cream, whipped cream, or a caramel-cider sauce.