

Debbie's Farm Market Crostata

Crust Ingredients

- 2 cups of unbleached flour
- 1/2 cup corn meal - look for a coarse grind
- 1 tsp. sea salt
- 1 tsp. sugar
- 1 cup of butter
- 1 Tbsp. Greek Yogurt
- 1/4-1/2 cup iced water

Filling Ingredients

Note: You can use any combination of vegetables that you like.

- 8 oz. soft goat cheese
- 1 container pesto
- 2 small yellow squash, cut into circles
- 2 small zucchini, cut into circles
- 2 small eggplants, cut into circles
- 2 small fennel, sliced thin
- 1/2 red onion, sliced thin
- 5 small okra, cut into circles
- 12 small cherry tomatoes, cut in half
- 1/4 cup olive oil
- 1/2 tsp. sea salt
- 1/4 tsp. ground pepper
- Fresh basil for topping

Directions

Heat the oven to 350 degrees.

1. Place all the dry crust ingredients in a bowl and place in freezer for 10 minutes. Remove bowl from freezer and cut in the butter with your fingers until the mixture is crumbly. Add the yogurt and slowly add ice water. Test to see if you can make a ball with the dough - you shouldn't have to use all the water or the dough will be too watery. Gently form into a ball but do not knead the dough. Divide the dough in half*. Wrap in plastic wrap and refrigerate for 1 hour. (This dough can be made a day ahead).
2. Combine all the vegetables in a bowl with olive oil, salt and pepper and let stand for 10 minutes.
3. In a mixer, whip the goat cheese and pesto until smooth.

4. When the dough comes out of the refrigerator, let it rest for 10 minutes. For a smaller crostata, use 1 ball of dough. If you need more, take some from the second ball. Roll out the dough on a floured board into a circle.
5. Starting two inches in from the sides of the dough, spread the goat cheese and pesto mixture on the crust.
6. Layer the veggies in a circle starting on the edge of the cheese and work your way in.
7. Fold the edges of the crust that didn't have the cheese on it up and slightly over the veggies.
8. With a large spatula or cake slider, carefully move the crostata to a flat baking sheet. (If you are afraid to move the crostata after filled, you can carefully place the dough on the baking sheet first and then add the cheese, veggies etc. on the pan).
9. Bake at 350 for about 35-45 minutes or until crust is brown and veggies are done.
10. Top with fresh basil and serve warm.

* The second ball of dough can be frozen for later use or you can double the filling recipe and make two crostatas.