**Fruit Crostata (free-form pie)**

**Pastry**

* 150g cold butter
* 50g sugar
* 1 egg yolk
* 1 tsp vanilla
* 300g plain flour
* 1 tbls cold water

**Method**

In a blender, pulse flour, sugar and butter until it resembles breadcrumbs. Tip out to a bowl and add vanilla, egg yolk and cold water.

Knead lightly until it comes together to form a dough.

Roll dough between two pieces of baking paper, to about 0.5cm and rest in the fridge for about half an hour.

**Fruity Middle**

* A rough handful of coconut
* A good sprinkling of raw sugar
* Plums or Peaches (or other seasonal fruit, or jam)
* Rhubarb, washed and cut into 4cm lengths
* Jam, mix through the fruit. About ½ cup per 2 cups of fruit

In a cup, mix coconut and raw sugar together and then sprinkle over the pastry base. Quarter your fruit, and take the seeds out.

Laying the fruit on top of the sprinkled coconut and sugar. You can do so in a decorative fashion, or splodge it all in the middle.

It’s hard to go wrong here; if you are using only jam, spoon that on – make sure you leave a gap around the pastry, so it can be folded inwards.

### Then…

Gently roll the sides of the pastry in a little. If you like your desserts on the sweeter side, add a little extra sprinkling of raw sugar, and optional coconut flakes for making it pretty.

Bake in a moderate oven of 180C until it is light golden in colour and smells delicious; approximately 45 minutes – but please check, as all ovens vary.