

2017
SPRING
FEST

STRAWBERRY-RHUBARB PIE WITH PISTACHIO CRUMB TOPPING

makes one 9-inch deep-dish pie; 8 servings

The secret to this pie isn't the filling or the crust (though both are stellar). It's in the pistachio crumb topping. It looks like a lot of ingredients but it's not difficult and it's totally worth it in the end. My friend Hadley still raves about this pie as one of his all-time favorites. So much so that every time he orders strawberry-rhubarb pie at a restaurant, he texts me to say, "This is good . . . but not as good as yours!"

CRUST

- 1¾ cups (245 g) all-purpose flour
- 1 tablespoon granulated sugar
- 1 teaspoon kosher salt
- 10 tablespoons (140 g or 1¼ sticks) cold unsalted butter
- ¼ cup cold vodka
- 3 to 4 tablespoons cold water

PISTACHIO CRUMB TOPPING

- 1 cup (135 g) chopped unsalted pistachios
- ¾ cup (105 g) all-purpose flour
- 1 oz ~ 2 tablespoons packed dark brown sugar
- 1 oz ~ 2 tablespoons granulated sugar
- 1 oz ~ 2 tablespoons turbinado sugar
- ½ teaspoon kosher salt
- ¼ teaspoon ground nutmeg
- ½ cup (115 g or 1 stick) unsalted butter, melted

MAKE THE CRUST

Combine the flour, sugar, and salt in a large bowl. Stir vigorously with a balloon whisk until the ingredients are evenly distributed. Cut the butter into ½-inch cubes and sprinkle over the dry ingredients. Using your fingers and hands, first toss the butter in the flour, then smash the butter into thin slivers, breaking them up as you go. Once they have been broken and flattened into small bits the size of peas, sprinkle the vodka and 3 tablespoons of the water over the butter and flour. Toss with a fork until the dough starts to come together. If the dough still isn't forming, add the remaining 1 tablespoon water. Massage the mass with your hands until it forms a cohesive dough. Flatten into a disk about 1 inch thick, wrap with plastic wrap, and refrigerate for at least 1 hour. Preheat the oven to 375°F.

Roll out the dough into a 12-inch circle on a surface liberally sprinkled with flour. Fit it into a deep-dish 9-inch pie pan, pressing the dough so it drapes over the top edge of the pie pan, anchoring it to the top of the pan. Prick the bottom of the dough with a fork. Line with a piece of parchment paper and fill with dried beans, uncooked rice, or pie weights. Bake for 20 minutes. Remove the paper with the pie weights and bake for an additional 15 minutes. Let cool on a wire rack while you make the topping and pie filling. Reduce the oven temperature to 350°F.

MAKE THE PISTACHIO CRUMB TOPPING

Combine the pistachios, flour, sugars, salt, and nutmeg in a medium bowl. Drizzle the melted butter over the dry ingredients and toss with a fork until the mixture starts to clump and the ingredients are evenly distributed. Refrigerate the crumb topping until ready to use.

MARBLED
SWIRLED
LAYERED

STRAWBERRY-RHUBARB FILLING

4 cups (1¼ pounds or 565 g) ½-inch-thick chopped pieces of rhubarb

2 cups (1 pound or 455 g) hulled and quartered fresh strawberries

1 cup (200 g) granulated sugar

3 tablespoons tapioca starch
(see note, below) *(27 g cornstarch)*

2 tablespoons pistachio oil
or extra-virgin olive oil

1 teaspoon vanilla extract

FRUIT FILLING FOR CRANBERRY-APPLE PIE

Combine the rhubarb, strawberries, sugar, tapioca starch, pistachio oil, and vanilla in a large bowl and toss with a large silicone spatula. Pour the fruit filling into the baked crust. Sprinkle the crumb topping over the top of the filling, breaking up any big chunks into smaller bits. Place the pie pan on a rimmed baking sheet in case of drips and bake until the juices from the filling are bubbling, 60 to 70 minutes. If the crust starts to burn, cover it with aluminum foil. Let cool to room temperature before serving.

* Tapioca starch is a thickener similar to cornstarch, but it sets at a lower temperature. You can substitute an equal amount of cornstarch in its place, though you might need to increase the baking time. If the crust starts to brown too much, cover it with aluminum foil.

alternatively

CRANBERRY-APPLE PIE WITH WALNUT-CINNAMON CRUMBLE TOPPING

Prepare and pre-bake the crust as directed.

While the crust is baking, make the crumb topping as directed, replacing the pistachios with 1 cup (140 g) chopped walnuts and replacing the nutmeg with 1 teaspoon ground cinnamon.

Make the filling, substituting 7 cups (about 7 apples, 2½ pounds or 1,135 g) peeled, cored, and sliced Braeburn, Gala, or Jonagold apples and 1 cup (100 g) fresh cranberries in place of the rhubarb and strawberries. Add 1 teaspoon ground cinnamon and replace the pistachio oil with walnut oil or melted butter. Pour the filling over the baked crust, sprinkle the cold crumb topping over the filling (breaking up any large chunks), and bake as directed.