



Red, White, and Blue Pastry

A pastry that carries the colors of the day

For the perfect finish to your festival on the Fourth, serve this summery, crisp-crust, fruit pastry.

Crust:

- 1 1/4 cups all-purpose flour, chilled
- 1/4 teaspoon salt
- 1 stick plus 2 tablespoons unsalted butter, very, very cold
- 3 to 6 tablespoons iced water

1. Stir salt into flour. Use a food processor, mixer, or pastry blender to cut butter into flour until mixture resembles coarse cornmeal.
2. Start adding ice water slowly. As you add water, stir with a fork until dough leaves the side of the bowl. Gently remove dough from bowl.
3. On a sheet of waxed paper, pat dough into a circle. Wrap in waxed paper; refrigerate for at least 20 minutes or up to 3 hours.

Crust Filling:

- 3 Tablespoons walnuts
- 2 Tablespoons sugar
- 3 Tablespoons flour
- Pinch of salt

1. Place all ingredients in mini-processor and blend until mixture becomes fine crumbs. Set aside.
2. Preheat oven to 400 degrees F, with rack in lower third of oven.

Fruit Filling:

- 2 cups sliced strawberries
- 1 1/2 pints blueberries
- 4 Tablespoons sugar
- 1 1/2 Tablespoons butter

Glaze:

- 1/2 cup apricot jam, warmed, strained

Topping:

- 1 cup heavy cream
- 1 tablespoon sugar
- 1/4 teaspoon vanilla

Directions:

1. On a lightly floured surface roll chilled pastry into an oval about 14 inches by 12 inches. It doesn't have to be perfect; rustic looks fine. Place rolled-out pastry on jelly roll pan.
2. Sprinkle sugar-nut mixture on pastry to within 3 inches of edge. Top sugar mixture with strawberries on one half of dough and blueberries on other half. Don't pile fruit too high — even one layer of fruit is fine. Sprinkle fruit with sugar; dot with butter.
3. Fold up sides of crust so edges meet the fruit, and the center of the pie remains uncovered.
4. Bake in preheated oven 1 hour to 1 1/4 hours or until pastry is golden and fruit is bubbling.
5. Place a cooling rack over a generous sheet of waxed paper. Slide a spatula under the pie to remove it from pan. Place pie on cooling rack.
6. Immediately, gently brush glaze completely over crust and filling.
7. Allow pie to cool to room temperature
8. Add sugar and vanilla to cream, whip on high speed until it is light and fluffy.
9. Spoon the cream in a strip down the center of the pie, separating the blueberries from the cherries. And you have a red, white, and blue pastry! Refrigerate pie after topping with cream.