

**Oak Park Farmers'
Market
Pie Bake-Off
Contest Winners**



First Place
Pearadise
Baker: Adam Petrzelka

Pie Dough Ingredients

- 2 ½ cups flour
- 2 sticks unsalted butter
- 1 tablespoon sugar
- ¼ teaspoon salt
- 6-7 tablespoons ice cold water

Filling Ingredients

- 2 lbs. pears (from **Barry's Berries**), peeled, cored and cut 1/3" thick
- 8 oz. blueberries (From **Hardin Farms**)
- ¼ cup sugar
- ¼ cup brown sugar
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 2 ½ tablespoons flour
- 6 oz. almond paste
- ¼ cup slivered almonds
- ½ tablespoon honey (from **Stover's Farm Market**)
- 1 egg yolk (from **Hardin Farms**)
- 2 tablespoons heaving whipping cream

Pie Dough

1. Quarter each stick of butter lengthwise and cut each stick into 10 pieces.
2. Place butter in freezer for 15 minutes.
3. Whisk together flour, sugar and salt.
4. Combine the butter and dry ingredients and place on clean countertop.
5. Using a rocks glass, flatten each piece of butter, using a pastry knife to scrape off the counter.
6. Take your flour/butter mixture and form it into a 10"x10" pile on your counter.
7. Using your pastry knife, make about 15-20 cuts in your pile in each direction.
8. Return your mixture to a bowl and place in the freezer for 10 minutes.
9. Spread your dough back out on the counter in a 12"x12" pile.
10. Pour 2 TB of water across the dough, and, using a pastry knife, toss the mixture on top of itself.
11. Repeat Step 10 a few times until most of the flour is incorporated with your butter.
12. Flatten out of the mixture with the palm of your hand.
13. Using your pastry knife, start to fold the mixture on top of itself and press down with your palm.
14. Do this 10 – 15 times until your dough forms.
15. Chop the dough in half and shape into two discs.
16. Wrap in plastic wrap and stick in the fridge for 4 to 24 hours.

Filling

1. Peel and core your pears. Cut into 1/3" pieces and place in bowl.
2. Wash and remove stems to your blueberries, and add to the bowl.
3. Combine sugar, brown sugar, salt, cinnamon and flour in a separate bowl.
4. Sprinkle half of the sugar mixture onto fruit and toss. Add remaining sugar and toss again.
5. Add slivered almonds to a frying pan and cook on medium heat, continuing to stir and toss.
6. Once almonds start to toast, add the honey and continue stirring until toasted. Let cool, and toss with the rest of the fruit filling.

Assembly

1. Preheat oven to 425 degrees and place a baking sheet on the bottom oven rack.
2. Roll out for your pie discs and your almond paste.
3. Place your bottom crust in your pie pan and add the almond paste on top.
4. Add your filling and the top pie crust.
5. Crimp edges to seal, and place back in the fridge for 20 minutes.
6. Mix your egg yolk and whipping cream together.
7. Remove pie from fridge, and brush with egg/cream mixture.
8. Place on top of baking sheet and lower oven to 375 degrees.
9. Bake for about 45 – 55 minutes until golden brown.
10. Check pie halfway through, as you may need to place foil around the edges if they are browning too fast.
11. Remove from oven and cool for 1 hour or more on a cooling rack.

Second Place

Goodness Grape-cious

Bakers: Ashima Gupta and Alvie Gilbert (Mother and Son team)

Ingredients

2 lbs. Concord grapes (from **Stover's Farm Market**)
1 teaspoon lemon juice
1/3 cup white sugar
¼ cup plus 1 teaspoon tapioca starch
¼ teaspoon kosher salt
3 oz. goat cheese (from **J2K Capraio**)
2 tablespoons unsalted butter, cut into tiny cubes
Your favorite all-butter pie dough recipe
1 beaten egg

Filling:

1. Squeeze the pulp from the grapes, pinching the skins so the middle pops out. Save the skins.
2. Place all the pulp in a saucepan and heat for 5 -6 minutes over medium, heat until the seeds begin to separate out.
3. Place the warmed pulp into a fine mesh strainer over a bowl, and squeeze/push through the strainer to remove the seeds. Discard seeds, save pulp.

4. Add skins to the pulp, along with lemon juice, sugar, starch and salt.
5. Prepare dough.
6. Once the dough is fitted to pan, crumble goat cheese over pie shell and flatten with the back of a spoon.
7. Add grape filling on top of the flattened goat cheese. Dot the mixture with the tiny butter cubes.
8. Cover with second layer of pie dough, and crimp edges together.
9. Brush the top layer with beaten egg.
10. Place in freezer for 15 minutes, then bake in a 450-degree oven for 15 minutes, then lower oven temperature to 325 degrees, and bake for 1 hour.
11. Remove. Allow to cool for 4 – 6 hours.

Third Place

Harvest Apple, Walnut and Custard Galette

Bakers: Nicole Gucciardo and Rick Young

Filling Ingredients

- 2 large or 3 medium Honeycrisp apples (from **Barry's Berries**)
- 2 large or 3 medium Sweetango apples (from **Barry's Berries**)
- ½ cup spiced walnut honey (from **Three Bee's Honey**)
- 2 cups chopped walnuts
- ¼ cup brown sugar

Pate Brisee Dough ingredients

- 2 ½ cups all purpose flour
- 1 teaspoon Himalayan pink salt
- 8 oz. European butter (suggestion: Kerry Gold)
- ½ cup ice water

Custard ingredients

- 2 chicken eggs, 1 whole plus 1 yolk (From **Finn's Ranch**)
- 2 duck eggs, use 2 yolks and save 2 whites for egg wash (From **Finn's Ranch**)
- 1 cup heavy cream
- 2 cups shredded Blank Slate Mild Cheddar style cheese (from **J2K Capraio**)
- ¼ cup granulated sugar
- ¼ teaspoon Madagascar or Tahitian vanilla extract
- ¼ teaspoon ground cardamom

Instructions

For pate brisee dough:

1. In the bowl of a food processor fitted with the metal blade, pulse flour and salt.
2. Add the butter and pulse until mixture resembles coarse meal, about 20 seconds.
3. With the machine running: add water in a slow, steady stream and process until dough just comes together.

4. Turn out onto a piece of plastic wrap and flatten into a 1" thick disc. Wrap airtight with plastic wrap.
5. Chill at least 1 hour in refrigerator.
6. You can make ahead and keep in the freezer for up to 1 month. Pull and thaw in refrigerator 48 hours before use.

For galette:

1. Preheat oven to 400 degrees F while working on the steps below.
2. Roll out dough to a large oval, approximately ¼" thick and approximately 20" x 10". It is more important for it to be the correct thickness. It is OK if it's slightly larger or smaller in size. Place dough on parchment-lined sheet pan.
3. Sprinkle chopped walnuts in an even layer in the center of the dough, leaving approximately 1 ¼" around the outer edge. Sprinkle brown sugar on walnuts. Place in the refrigerator while cutting apples (next step).
4. Thinly slice apples (about 1/8" thick) and place in citrus-flavored sparkling water to prevent browning as you are cutting.
5. Remove dough from refrigerator. Drain sliced apples, lightly dust with flour, and arrange in a decorative medium shingle pattern while keeping the outer edge lined up with the walnuts.
6. Fold edges of dough in an overlapping pattern along the sides to create folds over the apples. Bake in oven for 20 minutes.
7. While crust is baking, prepare custard. Whisk together granulated sugar, 1 chicken egg, additional chicken egg yolk, and the 2 duck egg yolks in a bowl. (Save the duck egg whites for egg wash). Add vanilla and cardamom powder. Slowly bring heavy cream to a low boil. Remove from heat, and add one spoon of cream at a time to the egg mixture while continuously whisking to temper the eggs.
8. Pull crust from oven after 20 minutes. Sprinkle shredded cheese over apples and nuts in the open area of the galette. Slowly pour the custard into the center of the galette until custard is at the top of the nuts and cheese. Drizzle honey over custard.
9. Mix ½ cup cold water with the saved duck egg whites. Brush crust with egg wash. Bake in oven for additional 15 – 20 minutes, until custard is set.
10. Pull from oven once custard is set and cool on wire rack. Enjoy or keep in the refrigerator for up to 7 days.