

ceci n'est pas une tarte

...because it's a pie

VANILLA TOASTED SUGAR

All of the sugar used in this pie is this vanilla toasted sugar, however, standard granulated sugar can be used throughout instead.

ingredients

- 200g **granulated sugar**
- 2 **vanilla bean pods**

directions

1. preheat oven to 325°F
2. pour sugar into a glass or ceramic baking dish, like a casserole dish or a dutch oven.
3. using a sharp knife, split the vanilla bean pods and scrape the seeds into the sugar. keep the vanilla bean pod husks for step 6.
4. mix sugar and vanilla seeds with a rubber spatula
5. let the mixture toast uncovered for 4-5 hours or until desired caramelization is achieved. every 30 minutes, use the rubber spatula to mix it around, releasing trapped steam and ensuring an even caramelization throughout.
6. once finished, remove from the oven and stir the vanilla bean pod husks in.
7. once cooled, give it another stir to break up any clumps and store in an airtight container. use as you would regular granulated sugar.

PIE CRUST

This recipe uses two different types of pie crust— one for the bottom, one for decorating the top.

ALL BUTTER CRUST (for the bottom)

ingredients

- 360 grams of **all purpose flour**
- 2 tbsp **vanilla toasted sugar**
- ¼ tsp **salt**
 - *note: increase to ½ tsp if using unsalted butter*
- 255g **cubed butter**, very cold
- 175 mL very cold water
- 2 tbsp **white or apple cider vinegar**

directions

1. cut butter into ½-inch cubes. you want it very cold, so store it in the freezer while you complete the next steps.
2. pop your water in the freezer while completing the next step. if you leave the water in the freezer too long, it will turn into ice. you just want it very cold.
3. using a whisk, combine flour, sugar, and salt in a large bowl.

4. using your hands, squeeze the cubes of butter into your flour mixture. you just want to make sure all of the cubes are flattened and coated in flour; if you work at this step too long, the butter will melt and your crust will not be flaky.
5. combine the water and vinegar and give it a quick stir before using a rubber spatula to mix it into the butter/flour mixture. once it is mostly uniform, use your hands to bring the dough into a somewhat smooth ball. again, work quickly so that the butter doesn't start to melt.
6. wrap tightly in plastic wrap and refrigerate for at least two hours.
7. take the refrigerated dough out of the plastic wrap and roll it into a ½-inch thick rectangle. you can dust the surface/rolling pin with flour, but try not to add too much so you don't affect the texture of the dough.
8. fold the dough in thirds, like a letter. seam-side down, roll it out again into a ½-inch thick rectangle and fold it in thirds again. repeat this step one more time. the dough may start to become tough to roll – if it does, let it rest 2-3 minutes before finishing your lamination.
9. using a bench scraper, cut the final rectangle in half. shape both of your squares into disks and wrap them tightly in plastic wrap. store them in the refrigerator for at least 2 hours
 - *note: this recipe makes two discs, because i'm making two pies and because many pies call for a top crust. you can cut the ingredients in half for only one crust (and don't cut the final rectangle in half in that case), or you can store the second crust in the freezer for up to three months.*

SOUR CREAM CRUST (for the decoration)

ingredients

- 280 grams **all purpose flour**
- **powdered, dehydrated fruit** (i used raspberries)
 - *note: this is optional for coloring/flavoring crust*
 - *note: you have to use your eye to judge how much to use. more fruit powder = more sour cream.*
- 2 tbsp **vanilla toasted sugar**
- ½ tsp **salt**
 - *note: increase to 1 tsp if using unsalted butter*
- 225 g **cubed butter**, very cold
- 115-130 mL **full fat sour cream**, stirred and very cold
 - *note: the amount of fruit powder you add will dictate how much sour cream you use.*

directions

1. cut butter into ½-inch cubes. you want it very cold, so store it in the freezer while you complete the next steps.
2. pulse your dehydrated fruit in a food processor until it is a fine powder. sift any seeds or large chunks out.
3. using a whisk, combine flour, sugar, and salt in a large bowl. add 1-3 tbsp of fruit powder until you reach your desired color.

4. using your hands, squeeze the cubes of butter into your flour mixture. you just want to make sure all of the cubes are flattened and coated in flour; if you work at this step too long, the butter will melt and your crust will not be flaky.
5. using a rubber spatula, stir in the sour cream. once it is mostly uniform, use your hands to bring the dough into a somewhat smooth ball. again, work quickly so that the butter doesn't start to melt.
6. wrap tightly in plastic wrap and refrigerate for at least two hours.
7. remove from plastic wrap and roll out to ¼ inch thick on a very lightly floured surface – too much flour will affect the color and texture of this dough.
8. using a straight fondant cutter or pizza cutter, cut three thin strips of dough. braid them together, pinching them closed at the top and bottom of the braid. the amount of braids you need will depend on the type of decoration you use.
9. store these braids on a baking sheet covered in plastic wrap in the freezer until ready to use.
10. store any unused braids/leftover dough in the freezer for up to three months.

GOAT CHEESE AND WALNUT TOPPING

Although the pie crust braids will be the primary decoration, this streusel topping adds welcome flavor and crunchy texture to this dessert. CONTAINS NUTS.

ingredients

- 100 grams of **dark brown sugar**
 - *note: you can use light brown if that's all you have, but i prefer the deeper, warmer flavor of dark brown for this recipe.*
- 60 grams **all purpose flour**
- 50 grams **old-fashioned oats**
- 30 grams **raw unsalted walnuts**, chopped
- ¼ tsp **salt**
 - *note: increase to ½ tsp if using unsalted butter*
- 1 tsp **ground cinnamon**
- ¼ tsp **ground nutmeg**
- 1 tsp **vanilla extract**
- 85 grams **butter**, melted
- 75 grams **plain goat cheese**, crumbled

directions

1. using a whisk, combine brown sugar, flour, oats, walnuts, salt, cinnamon, and nutmeg in a medium bowl.
2. using a rubber spatula, add in the vanilla and melted butter. stir until all dry ingredients are completely coated and there are no brown sugar clumps remaining.
3. let the mixture cool slightly, about ten minutes.
4. using a rubber spatula, gently stir in the goat cheese. you don't want the goat cheese to be completely incorporated – there should be visible chunks of it.
5. keep this mixture covered in the refrigerator until you're ready to assemble your pie.

PLUM AND RHUBARB CARAMEL

ingredients

- 3 **rhubarb** stalks, roughly chopped
- 500 mL **water**
- 80 mL **honey**
- ½ lb very ripe, soft **plums**
- 100 grams **vanilla toasted sugar**
- 28 grams cubed **butter**, room temperature

directions

1. combine rhubarb, water, and honey in a small pot.
2. bring the rhubarb mixture to boiling, and then let it simmer and reduce for 20-30 minutes.
3. strain the juice and set aside. do not put it in the refrigerator, as you need it warm for when you use it next.
4. remove the pits from the plums.
5. in a food processor or very powerful blender, blend the plums with the skin on until smooth.
6. in a heavy-bottomed sauce pan, spread the sugar in an even layer.
7. on low-medium heat, let the sugar liquefy and become a deep amber in color.
 - *note: this is a dry caramel, so feel free to stir with a wooden spoon or rubber spatula if there are clumps that need breaking up.*
8. slowly pour in about 1.5 cups of the warm rhubarb juice, whisking as you go. add in the plums.
9. let the mixture simmer and reduce, carefully tasting and adding more rhubarb syrup as needed. you may use all of it, but you don't have to. i like more rhubarb syrup for a tangier caramel.
10. once you have reached a thick, caramel sauce consistency, remove from heat and quickly stir in the butter until fully incorporated.
11. pour into a heat-safe container. let it come to room temp before storing any leftover in the fridge

FILLING

ingredients

- 1 kg **peaches and nectarines**, washed and thinly sliced into ½-inch pieces
- 80g **dark brown sugar**
- 80g **vanilla toasted sugar**
- ½ tsp **salt**
- 1 tsp **cinnamon**
- ¼ tsp **nutmeg**
- 3 tbsp **corn starch**
- 120 ml **plum and rhubarb caramel**

directions

1. stir peaches and nectarines, both sugars, and salt together in a large mixing bowl. cover and let it sit for 30 minutes.
2. drain the juice that will have drawn out of the fruit. you can keep this juice to use for another application, but it is not used in this pie.
3. add cinnamon, nutmeg, and corn starch and mix until combined.
4. stir in the plum and rhubarb caramel until fully coated.

ASSEMBLING AND BAKING

ingredients

- 1 **bottom pie crust**
- **crust dust** (1:1 flour to sugar mixture)
- **filling**
- **goat cheese and walnut topping**
- **decorative pie crust**
- 1 beaten **egg**

directions

1. place a baking sheet on the bottom rack of your oven. preheat oven to 400°F
2. roll out the bottom pie crust so that it will fit in a 9-inch pie plate with overhang. cut off any excess edges.
3. using your fingers or a pastry brush, apply water around the rim of the crust.
4. affix decorative pie crust braids to the rim of the crust.
5. evenly sprinkle 1-2 tablespoons of crust dust on the bottom of the pie crust. and gently shake back and forth to level.
6. gently pour pie filling into crust and use a rubber spatula to make sure it is even.
7. using your hands, sprinkle the crumb topping all over to cover the pie filling.
8. using a pastry brush, brush the egg along any exposed pie crust.
9. place the pie on the preheated baking dish. bake for 20 minutes.
10. after 20 minutes, place a pie shield along the edges of the crust to prevent burning.
11. reduce oven temp to 375°F and finish baking for 30-35 more minutes, until the juices are bubbling and the pie crust is golden brown, or until the internal temp on an instant-read thermometer is at least 200°F.
12. cool on a wire rack for at least 4 hours, preferably overnight, to make sure the filling is completely set before cutting into it.

FIN.