

CLARKE



Mango Lime Crostata

Wolf Electric Wall Oven

Serves: 4–6 | **Prep Time:** 20 minutes | **Cook Time:** 35–40 minutes | **Skill Level:** Moderate

Ingredients

Crostata Dough

- 1 ¼ cups all-purpose flour
- 1 tablespoon sugar
- ½ teaspoon kosher salt
- 8 tablespoons cold unsalted butter, cubed
- 3–4 tablespoons ice water

Mango Filling

- 2 ripe mangos, peeled and diced
- Zest of 1 lime
- 1 tablespoon lime juice
- ¼ cup granulated sugar
- 1 tablespoon cornstarch
- ¼ teaspoon ground ginger
- Pinch kosher salt

Finishing

- 1 egg, beaten (for egg wash)
- 1 tablespoon turbinado sugar

Instructions

1. Preheat the **Wolf Electric Wall Oven to 375°F**.
2. In a mixing bowl combine flour, sugar, and salt. Add the cold butter and work it into the flour using your fingers or a pastry cutter until the mixture resembles coarse crumbs.
3. Add the ice water one tablespoon at a time, mixing just until the dough comes together. Form into a disk, wrap, and refrigerate for **30 minutes**.

4. In a separate bowl toss together the diced mango, lime zest, lime juice, sugar, cornstarch, ginger, and salt.
5. Roll the chilled dough into a **10–12 inch circle** on a sheet of parchment.
6. Spoon the mango filling into the center leaving about a **2-inch border** around the edges.
7. Fold the edges of the dough over the filling, pleating as needed.
8. Brush the crust with the egg wash and sprinkle with turbinado sugar.
9. Bake for **35–40 minutes**, until the crust is golden and the filling is bubbling.
10. Allow the crostata to cool slightly before slicing. Serve with warm crème anglaise.

Chef Tip

Crostatas are intentionally rustic. The free-form shape makes them easier to prepare than traditional tarts while still delivering a beautiful presentation.