

Grapefruit-Orange Crostatas

MAKES 4 While these mixed citrus tarts bake, the semolina flour in the frangipane absorbs the juices and turns into a slightly puffed, airy layer surrounded by Angela Pinkerton's flaky pastry.

DOUGH

- ¾ cup (1 ½ sticks) unsalted butter, cut into pieces, frozen 10 minutes
- 1 ¾ cups all-purpose flour
- 2 tsp. sugar
- 1 tsp. kosher salt
- ¼ tsp. distilled white vinegar

FRANGIPANE AND ASSEMBLY

- ½ cup semolina flour
- 1 tsp. kosher salt
- 7 Tbsp. sugar, divided
- 4 ½ tsp. all-purpose flour, plus more for dusting
- 1 grapefruit
- 1 orange
- ¾ tsp. vanilla paste or extract
- 4 Tbsp. unsalted butter, room temperature, plus 2 Tbsp. melted
- 1 large egg
- 1 large egg yolk

DOUGH Beat butter, flour, sugar, and salt in the bowl of a stand mixer fitted with the paddle attachment on low speed until butter is in flat pieces the size of a nickel or smaller (mixture should look slightly sandy). Combine vinegar and ¼ cup ice water in a small bowl and, with motor on low speed, stream into mixture. Beat, adding another 1–2 tsp. ice water if needed, until no dry spots remain. Continue to beat until dough begins to clump together, but stop before it starts to form a ball.

Transfer dough to a surface; squeeze and flatten a couple times to bring together. Divide into 4 pieces. Flatten into ½"-thick disks; wrap tightly in plastic. Chill at least 1 hour and up to 2 days.

FRANGIPANE AND ASSEMBLY Place a rack in middle of oven and preheat to 400°. Whisk semolina flour, salt, 5 Tbsp. sugar, and 1 Tbsp. plus 1 ½ tsp. all-purpose flour in a medium bowl. Finely grate zest from grapefruit and orange into another medium bowl; set fruit aside. Add vanilla paste and 4 Tbsp. room-temperature butter to bowl with zest and mix until smooth. Add egg and egg yolk and mix vigorously to combine. Add dry ingredients; mix just until incorporated.

Cut remaining peel and pith away from reserved citrus; discard. Slice fruit into ½"-thick rounds; wriggle out seeds.

Working one at a time, roll out dough disks on a lightly floured surface to 8" rounds. Place on a parchment-lined baking sheet and spread ¼ cup frangipane in the center of each, leaving a 1 ½" border. Arrange citrus rounds over frangipane to cover, then fold edges of dough up and over fruit. Chill 30 minutes.

Brush fruit and crust with melted butter and sprinkle with remaining 2 Tbsp. sugar (avoid getting it on the baking sheet). Bake crostatas, rotating once, until crusts are golden brown with a few darker spots, 40–45 minutes. Let cool at least 10 minutes before serving.

Che Fico Chopped Salad

4 SERVINGS The dressing and assembled ingredients alone make this salad a star. But the extra effort of cooking the vegetables is worth it we promise!

VEGETABLES

- 1 small kabocha or acorn squash (2–3 lb.)
- 2 Tbsp. fresh lemon juice
- 4 tsp. honey
- 3 Tbsp. extra-virgin olive oil, divided
- Kosher salt, freshly ground pepper
- 8 oz. brussels sprouts, trimmed, halved
- 2 Tbsp. unsalted butter
- 2 sprigs thyme
- 1 sprig rosemary
- 1 garlic clove, lightly crushed
- 2 Tbsp. white balsamic vinegar

VINAIGRETTE

- ¼ cup red wine vinegar
- 1 Tbsp. Dijon mustard
- 1 tsp. fresh lemon juice
- Kosher salt
- 1 small garlic clove
- 1 ½ tsp. crushed red pepper flakes
- 1 ½ tsp. dried oregano
- ¼ cup plus ⅔ cup extra-virgin olive oil

ASSEMBLY

- 1 15.5-oz. can chickpeas, rinsed
- Kosher salt
- 2 scallions, thinly sliced
- 2 ½ oz. fennel salami, sliced ⅛" thick, slices cut into quarters (about ½ cup)
- 1 cup chopped caciocavallo cheese
- 1 cup Castelvetrano olives, pitted
- ¼ cup chopped dill
- 4 cups torn mixed radicchio leaves
- 4 cups torn Little Gem or romaine lettuce
- ½ cup finely grated ricotta salata
- ¼ cup pomegranate seeds

VEGETABLES Place a rack in the middle of oven and preheat to 350°. Cut squash into quarters and scoop out seeds. Place skin side down on a foil-lined rimmed baking sheet. Whisk lemon juice, honey, and 2 Tbsp. oil in a small bowl and rub all over cut sides of squash; season with salt and pepper. Roast until very tender, about 1 ½ hours. Let cool.

Heat remaining 1 Tbsp. oil in a large skillet over medium-high. Arrange brussels sprouts cut side down in skillet and cook, undisturbed, until well browned, about 4 minutes. Toss and continue to cook, tossing occasionally and reducing heat as needed, until browned all over, about 5 minutes longer. Reduce heat to medium; add butter, thyme, rosemary, and garlic. Tip skillet toward you so butter pools on one side and cook, spooning butter over brussels sprouts, until butter smells nutty, about 4 minutes; season with salt. Add vinegar and toss to coat. Cook just until vinegar and butter form a glaze over sprouts. Let cool; discard herbs.

DO AHEAD: Squash and brussels sprouts can be cooked 3 days ahead. Cover and chill separately. Spoon pan juices for each on top.

VINAIGRETTE Combine vinegar, mustard, lemon juice, and a big pinch of salt in a medium bowl. Finely grate in garlic and whisk to combine. Let sit 15 minutes.

Meanwhile, heat red pepper flakes, oregano, and ¼ cup oil in a small saucepan over medium until oil is warm but not yet sizzling. Add remaining ⅔ cup oil to cool down infused oil.

Pour infused oil into vinegar mixture; whisk until smooth. Season vinaigrette with salt.

DO AHEAD: Vinaigrette can be made 3 days ahead. Cover and chill.

ASSEMBLY Toss chickpeas in a medium bowl with ¼ cup vinaigrette; season with salt. Let sit, tossing occasionally, until chickpeas taste like they've absorbed some vinaigrette, at least 10 minutes.

Toss scallions, salami, caciocavallo, olives, and dill into chickpeas. Scoop out bite-size pieces of roasted squash until you have 2 cups; save remaining squash for another use. Add to chickpea mixture along with brussels sprouts and glaze. Add radicchio and lettuce and toss to combine. Add more vinaigrette to taste; season with salt.

Serve salad topped with ricotta salata and pomegranate seeds.