

Single Serve Berry Crostata - The Perfect Mini Pie for One

Single Serve Berry Crostata Recipe



OVEN
375°F

TIME
30 min

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INGREDIENTS

For the Crust:

- ¾ cup all-purpose flour
- 1 tbsp sugar
- ... tsp salt
- 2 tbsp cold butter, cubed
- 1 ½ tsp ice water

For the Filling:

- 1/3 cup mixed berries (strawberries, blueberries, raspberries)
- ¼ tsp cornstarch
- ... tsp lemon zest

For the Egg Wash:

- 1 egg yolk
- ¼ tsp water

Swaps and Notes:

Berries: Use whatever fresh or frozen berries you have—just thaw and drain frozen ones first.

Sugar: Adjust the sugar based on the tartness of your fruit. A drizzle of honey or maple syrup works too.

Lemon Zest: Orange zest adds a deeper citrus note if you prefer.

Vegan Option: Use plant-based butter and skip the egg wash (or use non-dairy milk).

Step-by-Step Directions:

In a medium bowl, combine the flour, sugar, and salt.

Add cold butter and cut it in using a pastry cutter or your fingers until the mix looks like coarse crumbs.

Gradually add ice water, mixing until a dough forms. Shape into a disk, wrap in plastic wrap, and chill for 20 minutes.

Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.

In another bowl, toss the berries with sugar, cornstarch, and lemon zest.

Roll out the chilled dough on a floured surface into a 6-inch circle. Spoon the berry filling into the center, leaving a 1-inch border.

Fold the edges of the dough over the berries, pleating as needed to create a rustic shape.

Mix the egg yolk with water, then brush it over the crust.

Bake for 20-25 minutes, until the crust is golden and the fruit is bubbly.

Let cool slightly before enjoying!

Tips for Success:

Keep your butter cold-this is the secret to a flaky crust.

Don't overfill-too much fruit can cause the crust to leak.

Place the crostata on the center rack for even baking.

Use a silicone baking mat or parchment paper to prevent sticking.

Serving Suggestions & Pairings:

DIRECTIONS

1. In a medium bowl, combine the flour, sugar, and salt.
2. Add cold butter and cut it in using a pastry cutter or your fingers until the mix looks like coarse crumbs.
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10. Let cool slightly before enjoying!
11. Tips for Success: Keep your butter cold-this is the secret to a flaky crust.
12. Don't overfill-too much fruit can cause the crust to leak.
13. Place the crostata on the center rack for even baking.
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15. Serving Suggestions & Pairings: This little crostata is delightful all on its own, but even better with:

16. A scoop of vanilla ice cream or a dollop of whipped cream
17. A warm mug of earl grey tea or chai latte
18. A drizzle of honey or chocolate syrup right before serving
19. Want more mini desserts or personal sweet treats? Try pairing with This Brownie Batter Dip for a fun dessert board night!
20. Storage and Leftover Tips: Best eaten fresh and warm, but you can store it in the fridge for 1 day.
21. To reheat, pop it in the oven at 325°F for 5-7 minutes.
22. Avoid microwaving-it softens the crust too much.
23. More Recipes You Will Love: Love sweet little treats? These are right up your alley:
24. These : Chocolate Chip Cookie Bites
25. This : Brownie Batter Dip

SWAPS & NOTES

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Sugar : Adjust the sugar based on the tartness of your fruit.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/single-serve-berry-crostata-the-perfect-mini-pie-for-one/>