

Salt and Serenity

Brown Butter Strawberry-Rhubarb Ginger Hand Pies

The brown butter dough recipe is the genius creation of Abby Dodge. It fills your kitchen with the most unbelievable aromas. This is an unusual pie dough, as it contains eggs. The texture is more cookie-like and less flaky pastry. Very delicious!

Makes 14-16 hand pies

Brown Butter Dough:

227 grams (1 cup) unsalted butter, cut into 1-inch pieces

198 grams (1 cup) firmly packed light brown sugar

3 grams (½ teaspoon) kosher salt

2 large eggs, at room temperature

4 grams (1 teaspoon) pure vanilla extract

383 grams (3 cups) unbleached all-purpose flour

Strawberry-Rhubarb Filling:

454 grams strawberries, hulled and halved, fresh or frozen

340 grams rhubarb, sliced into 1-inch pieces, fresh or frozen

67 grams (1/3 cup) sugar

2 Tablespoons grated fresh ginger

Pinch kosher salt

Pinch black pepper

2 teaspoons fresh lemon juice

1 teaspoon sherry or balsamic vinegar

Assembly:

1 large egg

1 tablespoon water

½ cup Turbinado or coarse sanding sugar

1. **Make dough:** Put the butter in a large saucepan. Cook, stirring, over medium heat until nutty brown and the milk solids are dark brown, 6 to 7 minutes. Remove the pan from the heat and add the brown sugar and salt. Stir until the sugar is almost dissolved. Set aside for 10 minutes to cool slightly. Using your fingertip, check the temperature of the batter—it should be warm but not hot.
2. Add the eggs and vanilla and stir until well blended. Add the flour and stir until a smooth, soft dough forms.
3. Divide dough in half and roll each half out between parchment paper to a 10x15 inch rectangle, approximately ¼ inch thick. Chill dough in fridge for about 1 hour.
4. **Make filling:** Preheat oven to 350°F. Place strawberries and rhubarb in a large mixing bowl. If using frozen, no need to thaw first. Add sugar, salt, pepper and fresh ginger. Stir until all the fruit is evenly coated with the sugar and ginger. Tip fruit out onto a rimmed baking sheet and bake in oven for 35-40 minutes, until rhubarb is very soft. Remove from oven and add lemon juice and vinegar. Using a potato masher or fork, mash fruit until no large lumps remain. Set fruit aside to cool completely.
5. **Hand Pie Assembly:** Line two cookie sheets with parchment paper. Put the egg and water in a small bowl and, using a fork, mix until well blended.
6. Remove sheets of dough from fridge. Lift off top sheet of parchment paper and using a 3-inch round cookie cutter, cut out circles. Repeat with second sheet of dough. The scraps can

be rerolled, chilled and cut into more circles. You should get about 30 circles, enough for 15 tarts.

7. Arrange half the pastry rectangles about 2 inches apart on the prepared cookie sheets.
8. Spoon a scant 1 tablespoon of the filling onto the center of each circle leaving a 1/2 -inch border at the edges. Brush the edges of each circle with egg wash. Lay the remaining circles over the filling. Using the tines of a fork, press (or crimp) the pastry edges to seal. Lightly brush the top of each hand tart with egg wash. Using the tip of a small, sharp knife, cut 2 small slits in the top of each hand tart to let steam escape. Sprinkle the tops with some of the turbinado sugar and slide the cookie sheets into the fridge while the oven heats up.
9. Position an oven rack in the center of the oven and heat the oven to 375°F.
10. Bake, one sheet at a time, until the tarts are dark brown on the edges, 19 to 21 minutes. Move the sheet to a wire rack and let cool for 10 minutes. Carefully remove the tarts from the sheet and set them on a wire rack and let cool until warm or cool completely. The tarts are best when served at room temperature or slightly warm.

These tarts are best the day you make them. If there are any leftover, tuck them, into a freezer Ziploc bag. To reheat, pop them, frozen, onto a baking sheet and bake in a 350° F oven for 12-15 minutes. They will crisp back up again.