

Zoe Nathan, the pastry chef at Rustic Canyon in Santa Monica, California, prefers to be called a baker, which better reflects her unpretentious style. "I like making desserts that go from oven to table without a lot of fussing and futzing," she says. Her stunning yet simple *crostata*, which uses juicy blood oranges at their peak, is nothing but sweet-tart oranges and a bit of sugar on a flaky, buttery crust (recipe, opposite).

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last bite

Flaky Blood  
Orange Tart