

Published September 10th, 2014

Bob & Nicole's Peach Tart

By Susie Iventosch



PieTart Category Winners Bob Newsted & Nicole Photos Erika Boehnke

Filling

INGREDIENTS

4 large peaches sliced thin
Juice from 2 wedges of Meyer lemon
2 tablespoons of brown sugar
½ teaspoon cinnamon
A dash of nutmeg

DIRECTIONS

Toss the peach slices in a large bowl with the lemon juice and sprinkle the dry ingredients evenly over the fruit. Set aside.

Crust

INGREDIENTS

1 cup unbleached flour
1/3 cup butter
½ teaspoon salt
3 Tablespoons ice water

DIRECTIONS

Sift dry ingredients together. Cut butter in with a pastry blender until evenly distributed. Add water gradually, 1 tablespoon at a time, mixing as you add. Dip your hands in ice water and roll dough into a ball, flatten with your hands, then roll out between wax paper. Pre-bake crust at 400 degrees for 15 minutes with pie weights. Add filling and bake for 15-20 minutes, garnish with a 1:1 ration of clotted cream, whipped cream, or ice cream, a drizzle of honey, and sprig of mint.



Reach the reporter at: suziven@gmail.com

Copyright © Lamorinda Weekly, Moraga CA