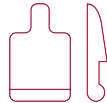




Peach free form tart



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR



COOKING TIME: 20 MINUTES



SERVES: ONE 23CM ROUND TART, SERVES 8

Ingredients

Pastry

1½ cups plain flour
1 tbsp caster sugar
Pinch of salt
200g cold butter, cubed
100ml chilled water

Filling

650g ripe slipstone peaches, cut into eighths
1 tbsp cornflour
¼ cup almond meal
½ cup caster sugar
1 egg, whisked

Raspberry balsamic glaze

2 tbsp raspberry balsamic vinegar
1 tbsp caster sugar

Method

To make the pastry, place flour, sugar, salt and butter into a food processor bowl; process until mixture resembles coarse bread crumbs. Add water and process until mixture just comes together; turn dough out onto a floured surface and knead lightly until smooth. Roll dough into a rectangle shape 15cm x 30cm; fold in half, then in half again; cover with plastic wrap and rest in the fridge for 2 hours.

Cut the dough in half; roll one half into a 35cm diameter circle. Place on a tray lined with baking paper and place in the fridge to rest for 30 minutes. The remaining pastry can be used for a later recipe; it can be frozen for up to 2 months.

To assemble Tart

Lightly toss the peach slices in cornflour. Remove prepared pastry base from the fridge; sprinkle the centre of the pastry with almond meal. Arrange peaches in a ring in the centre of the pastry, leaving a 5-cm border around the edge of the dough. With a sharp knife cut about 5 slits into the border of the dough, each running from fruit to the edge of the dough. Fold each segment of dough tightly over the peaches, overlapping each segment. Place tart into the fridge for 10-15 minutes to rest.

Pre-heat the oven to 210°C CircoTherm® Intensive. Remove tart from fridge and sprinkle the peaches with caster sugar. Brush the egg all over the pastry. Place tart in the oven on level 1. Cook for 15-20 minutes until the pastry is golden.

To make the glaze, place raspberry balsamic and sugar into a small saucepan. Bring to the boil; reduce heat to medium and simmer for 1 minute until syrupy; set aside. Brush the tart with the glaze and serve warm.

Notes

To achieve a crispy, flaky pastry it is important to keep the pastry cold at all times. Pastry can be made up to a day in advance.