

Peach Crostada

(Slow Food Nation's Come to the Table, edited by Katrina Heron, 2008)

Excellent with vanilla bean ice cream or fresh whipped cream.

For the crust:

1 ¼ c unbleached all-purpose flour

1/3 c sugar

¼ t. salt

1 stick (8 T.) unsalted butter

1 egg yolk

For the filling:

½ c sugar

3 T flour

5-6 medium peaches, peeled and sliced in ½' wedges

3 T Peach or Apricot jam (optional, depending on sweetness of peaches)

Ground cinnamon

To make the crust, pulse the flour, sugar, salt and butter in a food processor (or blend with a pastry blender by hand) until crumbly. Add the egg yolk and continue to pulse until evenly combined. Dough will be crumbly and quite dry. Put it into a 9" tart pan with removable bottom and pat firmly and evenly across the bottom and up the sides.

Preheat the oven to 375 degrees F. Combine sugar and flour in a small bowl until well-mixed, pour over the peaches, then toss gently. Arrange the peaches in a single layer on the unbaked crust in the tart pan. If the peaches are ripe and sweet, ample juices will build up. Pour the sweet juice over the peaches. If your peaches are tart and not much juice develops, use the jam by heating it for a few seconds in the microwave oven (or on a low burner on the stove) and brush the warm jam over the peaches. Sprinkle lightly with cinnamon.

Place the tart pan on a baking sheet or other pan to collect juices that may boil over, and bake for 35 minutes or until crust is golden and peach juices are bubbly. When done, remove from the oven and let cool at room temperature until serving.

Serves 6-8.