

Rough Puff Peach Tart

Ingredients

To make the puff pastry:

200g Butter, frozen for grating

300g Plain Flour

2 Tbsp Sugar

150-175ml Cold Water

Topping:

2 Tins Peach Slices or 4 Peaches

100g Butter, softened

1 Egg

50g Sugar

Ice Cream or Whipped Double Cream to serve



Serves 4

Method

1. Mix the flour and sugar together in a bowl. Grate the butter into the same bowl quickly but safely, stirring regularly to ensure that all the butter is covered in flour.
2. When combined, quickly add 150ml of very cold water and stir together with a spoon to form a dough. Try not to touch the dough with your hands too much, as you want it to stay cold! When the dough is formed wrap in film and place in the fridge for a minimum of 30 minutes.
3. For the topping combine the softened butter and egg in a bowl and beat together using a wooden spoon.
4. Slice all your peaches to the same thickness as a 50p coin.
5. When the pastry has chilled, flour a surface and roll out to the thickness of a 50p coin. Using a small saucer or plate cut 4 circles of pastry with a sharp pointed knife.
6. Line a baking tray with paper and place the pastry circles on top, thinly spread around one tablespoon of the butter and egg mix over each circle of pastry, leaving a border around the edge.
7. Arrange the peaches on top also leaving a border around the edge. Place the baking tray in the fridge and chill for 10 minutes.
8. Heat the oven to 220°C / Gas 7. When chilled, bake for 10 minutes before removing and sprinkling with sugar and baking for a further 5 - 10 minutes, until the pastry is crisp, and the peaches are sticky.
10. Serve with a quenelle of ice cream on the top and enjoy warm.

Top Tips

You can use premade puff pastry for this recipe.

You can swap the peaches in this recipe with fresh apples.

You can make these tarts ahead of time, keep them chilled or frozen and simply defrost and warm in a low heated oven.



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