

## GRILLED PEACHES WITH MASCARPONE

- *BARBARA LINDER*

### INGREDIENTS

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- 6 large ripe peaches, halved and pitted
- Olive oil, for drizzling
- Coarse salt
- 6 tablespoons honey
- 8 ounces mascarpone cheese, room temperature

### PREPARATION

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Preheat grill to medium-high. Drizzle peaches with olive oil and season with salt. Place peaches, cut side down, on the grill and cook until lightly charred, 2 to 3 minutes. Remove peaches from grill and divide among six dessert plates. Divide mascarpone evenly among plates and drizzle with honey. Serve immediately.

SERVES 6

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## RUSTIC PEACH TART (PEACH GALETTE)

- *BARBARA LINDER*

### INGREDIENTS

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For the crust:

- 1 1/4 cup flour
- 1 1/2 teaspoons sugar
- 1/2 teaspoon salt
- 4 oz (1/2 cup, 1 stick, 8 Tbsp) butter, cut into small (1/2-inch) cubes, chilled in freezer at least 15 minutes, preferably an hour
- 4 to 6 Tbsp ice water

For the Filling:

- 2 large, not-overly-ripe yellow peaches (about 3/4 pound total), pitted, sliced into 1/4-inch to 1/2-inch slices
  - 3 Tbsp sugar
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- 1 Tbsp flour
  - 1/2 teaspoon vanilla extract
  - 1 teaspoon butter
  - 1 egg
  - coarse sugar (optional)
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## PREPARATION

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To prepare the crust: In a food processor, pulse the flour, sugar, and salt, until well mixed. Add the cubed butter, and pulse. The butter should still be the size of peas in the mixture. Slowly add the ice water, a tablespoon or two at a time, pulsing after each addition, until the dough just begins to clump. Turn out onto a clean surface. Use your clean hands to form into a disc. Do not over-knead. Work the dough only enough to bring it barely together into a disk. Wrap with plastic, and place into the refrigerator to chill for an hour.

Preheat the oven with the rack in the middle position to 425°F. Place the peach slices in a bowl and sprinkle with the flour and sugar. Toss gently to coat. Sprinkle with vanilla extract .

In a small bowl, whisk the egg to make an egg wash and set aside.

On a lightly floured, clean, smooth surface, roll out the dough to about a 12-inch diameter. Gently lift up the rolled out dough and place it on a rimmed baking sheet, lined with parchment paper.

Arrange the peach slices in an overlapping pattern in a single layer in the center of the dough, forming about a 7 or 8-inch circle. Dot with small pieces of butter.

Fold the outer edges of the dough round over the filling, by about 2-inches all the way around, in an accordion fashion. Use a pastry brush to coat the exposed dough with an egg wash and sprinkle with coarse sugar if using.

Place in the oven and cook for about 15-20 minutes, until nicely browned. Remove from the oven and let cool on the baking sheet, over a rack, about 15 minutes.

TIP: You may use store bought pastry dough rather than making your own.

SERVES 8

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