



## PEACH FRANGIPANE TART

### INGREDIENTS

1-2 large yellow peaches (sliced)

#### *For the Pâté Brisée*

- 1 ¼ cup all-purpose flour
- ½ tsp salt
- 1 tsp sugar
- ½ cup chilled butter
- 2-4 tbsp ice water

#### *For the Frangipane*

- 4 oz almond paste
- ¼ cup sugar
- 1 egg
- 1 egg yolk
- 2 oz softened butter
- 3 tbsp flour

### INSTRUCTIONS

**To make the pâté brisée:** In a mixer combine flour, salt, sugar, and butter. Run on low speed until mixture forms small crumbly lumps. Add water 1 tablespoon at a time until dough forms. Chill for at least 30 min.

**To make frangipane:** In a mixer, paddle almond paste, sugar and eggs. Once smooth add butter and then add flour. Mix until smooth and completely combined.

**To assemble:** Roll tart dough until ¼ inch thick. Mold into tart pan and chill. Dock the bottom of the tart shell and then blind bake at 350 until golden blonde. Allow to cool and then spread Frangipane evenly throughout. Place sliced peaches in a decorative pattern and bake until top is golden and the filling has puffed up.