

Peach Crostata

Crust

1½ cups all-purpose flour	½ cup cold mascarpone cheese
½ tsp. salt	1½ Tbsp. fresh lemon juice
1 Tbsp. sugar	3 Tbsp. ice water
3 Tbsp. cold, unsalted butter, cut into small pieces	1 egg, beaten

Filling

2 cups of peaches, sliced	¾ tsp. salt
⅓ cup toasted walnuts, chopped into pieces	¼ cup Tennessee Gourmet® Snow Peach & Spice, liquefied
2 tsp. lemon zest	7 ounces Taleggio cheese, rind removed, cut into ½ inch cubes
1 tsp. ground cinnamon	

Crust

Add the flour, salt, and sugar to a food processor and pulse to combine. Add the butter and pulse until the butter is finely chopped and the mixture resembles coarse meal. Add the mascarpone cheese and lemon juice and pulse a few times. Add the ice water and run the machine just until the mixture is moist and crumbly, but does not form a ball. Do not over mix. Turn the dough out onto a sheet of plastic wrap. Press into a disk, cover, and refrigerate for 30 minutes.

Preheat the oven 375°F.

Filling

In a medium bowl, combine the peaches, walnuts, lemon zest, cinnamon, and salt. Liquefy the jelly in the microwave for a few seconds to make blending a little easier. Add the jelly and stir until all the ingredients are coated. Stir in ⅔ of the cheese.

Cut a piece of parchment paper to fit inside a 12X17 inch baking sheet and put it on a work surface. Put the chilled dough on the parchment paper. Roll the dough into an 11 inch circle, about ¼ inch thick. Lift the parchment paper and transfer it to a baking sheet. Put the peach filling in the center of the dough, spreading evenly, leaving a 2 inch border. Fold the dough border over the filling to form an 8 inch round. Pleat the edge of the pastry and pinch to seal any cracks in the dough. Arrange the remaining cheese on top of the filling.

Using a pastry brush, brush the crust with the beaten egg. Put an oven rack in the lower third of the oven. Bake until the crust starts to turn golden, about 15 to 18 minutes. Remove from oven and sprinkle the remaining cheese. Cover the Crostata loosely with a piece of foil and cook until the crust is golden and the cheese has melted, another 12 to 15 minutes. Remove the Crostata from the oven to a cutting board and uncover. Cool for 10 minutes, and then cut into slices. Serve while still warm.