

# Peaches & Amaretti Tart (Crostata di Pesche)

## INGREDIENTS

- For the sweet crust:
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- 2 3/4 cups flour
- 1/2 cup sugar
- 2 extra large eggs;
- 3 Oz vegetable oil
- 1 tsp baking powder
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- For the custard:
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- Follow instructions from my website:
- <https://www.nonnaantoinette.com/recipe/crema-pasticcera>
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- Other:
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- 1 large can (29 Oz) peach halves, in light syrup
- Amaretti, 4 Oz, about 25 cookies (See tips)

## DIRECTIONS

- Grease and flour a deep pie pan. Set aside.
- Place all the ingredients for the crust in the bowl of a stand mixer equipped with a paddle attachment.
- Mix well until a dough ball forms.
- Move dough to a clean, floured surface and knead by hand for a couple of minutes.
- Dough consistency should be smooth and elastic.
- If dough is too dry or too soft, adjust accordingly by adding more flour if too soft or a little milk if too dry/hard.
- Wrap dough in plastic film and set aside on the counter.
- Make the custard according to my directions in the link above.
- Pour custard in a shallow bowl, cover with plastic film and place in fridge.
- Drain peach halves on paper towels, being careful not to break them.
- Crush about 12 amaretti into crumbs. Set aside.
- Place 12 additional amaretti (entire ones) on a small plate and set aside.
- Preheat oven to 365F.

## NONNA'S TIPS ON PAGE 2



## DIRECTIONS (CONT.)

- Next, unwrap the dough and divide into two pieces, one slightly bigger than the other.
- On a floured surface, roll the bigger piece into a round pie crust.
- Line the pie pan with the pie crust. Poke little holes on the bottom of the crust with a fork.
- Remove custard from the fridge.
- Spoon 2/3 of the custard into a bowl.
- Add the crushed amaretti and mix well until incorporated.
- Place the custard mix into pie pan, over the crust.
- Level off evenly.
- Take a peach half, place an amaretto cookie in the pit hole and place pit-side down in the center of the pie.
- Continue with the remaining peach halves, making sure to arrange them evenly around the center peach.
- One by one, place additional whole amaretti in between the peach halves (see picture).
- Roll out the rest of the dough into a circle and gently place over the top of the pie.
- Trim off extra dough around the edges.
- Seal edges by crimping them.
- Brush top with a little milk and sprinkle with pearl sugar.
- Bake tart in preheated oven for about 40 minutes or until golden.
- Can be served at room temperature or cold from refrigeration.

## Peaches & Amaretti Tart continued...

### NONNA'S TIPS

- The dough used for the crust does not need to be refrigerated while it rests because it's made with oil, not butter.
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- A 29 Oz can of peaches can contain 6 or 7 halves, depending on size. Use the biggest one for the center and arrange the rest evenly around it.
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- Amaretti are small Italian crunchy almond cookies available everywhere. They are perfect for this recipe because each cookie looks like half a pit of a peach while adding a subtle almond flavor to the tart's filling.