



Fresh Peach Pie with Rosemary Crust

Makes: one 9-inch pie

Prep Time: 50 minutes Cook Time: 70 minutes

Total Time: 2 hours 30 minutes

Rosemary Pie Dough:

3 3/4 cups (540g) flour

Pinch of salt

1 tbsp sugar

1 tsp vanilla bean paste

3 tbsp finely chopped fresh rosemary

1 1/2 cups cold unsalted butter, cut into cubes

1 cup cold water

1 cup ice

1/4 cup apple cider vinegar

Filling:

8-9 large fresh peaches, peeled (see Chef's Notes), de-stoned, and cut into eighths

1 tsp vanilla bean paste

1/3 cup tapioca starch

2/3 cup turbinado or raw sugar

Pinch of salt

1 egg whisked with 1 tbsp water

Turbinado or raw sugar to finish

Rosemary Pie Dough:

Place flour, salt, and sugar into a large bowl. Add the vanilla bean paste and fresh rosemary and rub through with your fingers. Mix to combine. Cut butter into chunks, and add to the flour. Toss lightly to coat.

Working quickly, using a pastry blender or your fingers, cut the butter into the flour mixture until there are only pea-sized chunks left. You want a few lumps of butter remaining to keep the pastry nice and tender.

Combine ice, water and cider vinegar in a bowl. Sprinkle a few tablespoons of the ice water into the flour and butter mixture, and using a stiff spatula or your hands, mix in well. Continue adding water a tablespoon

at a time (I normally need about 1/2 to 3/4 cup, but add slowly) until you have a dough that holds together well, but is not too wet. Squeeze together with your fingertips to make a homogenous dough.

Divide the dough into two (I like to do a 1/3 to 2/3 split). Shape the smaller portion into a disc and the larger into a rectangle. Wrap in plastic and rest in the fridge for at least two hours, or preferably overnight.

Filling & Assembly:

On a lightly floured surface, roll the disc into a circle approximately 12-inches in diameter. You want it to be approximately 1/8 inch in thickness. Transfer to a 9-inch loose-bottomed tart pan and allow the dough to settle into the bottom. You may need to lift the dough so that it falls into the bottom and fits into the edges. Leave the overhang (you will cut it after the lattice is placed over the pie). Place in the fridge while you prepare the filling and lattice.

Roll out the second piece of dough (the rectangle) into a rough rectangle approximately 1/8-inch thick. Use a pastry cutter to cut strips for your lattice. Place your strips onto a parchment paper-lined baking sheet and store in the fridge until ready to use.

In a large bowl, toss together the peaches and vanilla bean paste. Combine the tapioca starch, sugar and salt in a small bowl, then add to the peaches and mix to combine.

Place the lined tart pan on a sheet pan. Transfer the filling to the lined tart pan, mounding the filling in the middle. Remember that it will bake down a little, so it is ok for the pie to seem a bit full.

Arrange the strips of pie dough on the top of the pie, weaving into your desired lattice. To do as I have, use two thin strips to create a larger strip. Lay a set of horizontal strips all across the pie and place the second set of strips at 90°, alternating over and under the first set of strips. Press the strips onto the overhang and, using a kitchen shears, trim the overhang tight to the tart pan. Rest the pie in the fridge for at least 30 minutes. While the pie is resting in the fridge, preheat the oven to 425°F.

Brush the pie with egg wash, and sprinkle liberally with raw sugar. Bake at 425°F for 20 minutes, or until the pastry is set and beginning to go golden. Reduce the temperature 375°F / 190°C, and bake until the pastry is deeply golden and the filling is bubbling, 40-50 minutes. If the top is browning too quickly, cover with aluminum foil and continue baking.

Remove from the oven and cool on a wire rack. Serve warm or at room temperature.

Chef's Note:

To peel the peaches, bring a large pot of water to boil. Cut an "x" into the bottom of each peach, and when the water boils, drop the peaches, a few at a time, into the water for 45-60 seconds. Remove from the pot to a colander and repeat until all peaches are par-boiled. The skins should easily slip off.

Recipe adapted from Cloudy Kitchen