

Peach & passionfruit tart



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Preparation 25 mins + resting & cooling time | Cooking 30 mins | Serves 6

1½ cups plain flour
100g butter, chilled and cubed
¾ cup caster sugar
¼ cup chilled water
1 egg white, lightly whisked
½ cup almond meal
750g (about 4 large) just-ripe peaches,
stone removed and cut into 1.5cm-thick slices

To serve:

3 passionfruit, pulp removed
Icing sugar, for dusting
Greek-style natural yoghurt or whipped cream

STEP 1 To make pastry, place flour, butter and ¼ cup caster sugar in a food processor. Process until mixture resembles fine breadcrumbs. Add chilled water and process until mixture comes together into a ball. Turn onto a lightly floured surface and gently knead until smooth. Wrap in plastic wrap and rest in the fridge for 30 minutes.

STEP 2 Preheat oven to 200°C/180°C fan-forced. Line a large baking tray with non-stick baking paper. Roll pastry out between 2 sheets of baking paper to form a 30cm circle. Place pastry onto prepared tray. Lightly brush with egg white and sprinkle with almond meal.

STEP 3 Combine peaches and 2 tbs caster sugar in a bowl. Toss to combine. Arrange peaches over pastry leaving a 6cm border around the edge. Fold pastry border over peaches, leaving centre peaches exposed. Brush pastry with egg white and sprinkle with remaining 2 tbs caster sugar. Bake tart for 30-35 minutes until pastry is crisp and pale golden. Set aside to cool for 15 minutes.

STEP 4 To serve, drizzle with passionfruit. Dust with icing sugar. Slice and serve warm or at room temperature with yoghurt or whipped cream.