

CARAMELIZED PEACH TART, WITH AMARETTO AND RED CURRANTS

INGREDIENTS

2 1/2 cups all purpose flour
1 tablespoon sugar
3/4 teaspoon salt
10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces
1/3 cup chilled solid vegetable shortening, diced
6 tablespoons (or more) ice water

for the Filling

1 cup red currant jam or jelly
2 tablespoons amaretto
1/2 cup sugar
2 tablespoons all purpose corn starch
1 tablespoon lemon juice
2 teaspoons lemon zest
5 pounds fresh peaches, pitted and sliced thinly
1 pint fresh red currants

Optional

1/4 cup apricot jam
2 tablespoons lemon juice

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball; Flatten ball into disk. Wrap in plastic; chill 2 hours.

Position rack in lowest third of oven and preheat to 400F. Mix together sugar, corn starch, lemon juice and lemon zest in a medium bowl. Add peaches and toss to blend.

Roll out 1 dough disk on floured surface to 13-inch round. Transfer to 9-inch-diameter dish. Fold edge under, forming high-standing rim; crimp. Drizzle the crust with a little bit of amaretto, and then spread in the red currant jam.

Place individual peach slices over the jam in a circular pattern, starting at the outside and moving inward, overlapping the slices a bit. Bake pie 10 minutes at 400F, then reduce oven temperature to 375F. Continue baking for another 35-40 minutes before taking out and drizzling over fresh red currants. Return to the oven for another 15 minutes. Total baking time is about 1 hour.

Mix together apricot jam and lemon juice until smooth. Using a pastry brush, glaze lightly over entire surface of pie (this will give it a nice sheen and additional flavor). Let pie cool 1 hour before cutting.