



## Domenica's Peach Crostata

- 1-1/2 pounds ripe peaches, pitted, peeled, and cut into 1/2-inch slices or 1 pound frozen sliced peaches (about 3-1/2 cups)
- 1 firmly packed cup light brown sugar
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon ground cinnamon
- Pinch of freshly grated nutmeg
- 1 batch Pasta Frolla, chilled and ready to roll out
- Confectioners' sugar, for serving

1. Make the filling: Put the peaches, brown sugar, and lemon juice in a medium heavy-duty saucepan. Cook over low heat to dissolve the sugar, about 10 minutes. Raise the heat to medium and bring to a boil. Cook, stirring often, until the peaches are tender, and the liquid is thickened and syrupy, about 10 minutes. Stir in the cinnamon and nutmeg, and simmer until thickened to a jam consistency, 5 to 10 minutes more. You should be able to drag a path through the bottom of the saucepan with a silicone spatula. Scrape the peaches into a heatproof bowl and let cool completely. (The preserves can be stored in an airtight container in the refrigerator for up to 2 weeks.)

2. Make and assemble the crostata: Position a rack in the lower third of the oven and heat the oven to 350°F. Have ready a 9-inch fluted tart pan with a removable bottom.

3. Lightly dust a work surface and rolling pin with flour. Roll the larger disk of pasta frolla into an 11-inch circle, lifting and turning the dough as you roll to prevent sticking and create an even round. Gently wrap the dough around the rolling pin and unroll it over the tart pan. Gently press the dough into the pan without stretching it. Use the palm of your hand or the rolling pin to trim off the excess. Refrigerate while you roll out the second piece of dough.

4. Roll the smaller piece into a 10-inch circle and use a fluted or smooth pastry wheel or a knife to cut it into strips from 1/2-inch to 1-inch wide. (For a more traditional effect, roll the strips into ropes; otherwise leave them flat.) Remove the crostata base from the refrigerator. Spoon the cooled peach filling into the base and spread it out into an even layer. If the filling is syrupy, use a slotted spoon to separate the peaches and syrup, and reserve the leftover syrup for another use (it's delicious spooned over yogurt or vanilla ice cream). Position the strips of pastry on top of the peaches in a crisscross lattice pattern. You can weave the strips if you like, but the dough

is fragile and tends to tear so it's not necessary (nor is it traditional). Press the edges of the strips into the edge of the tart shell to secure and trim off the excess.

5. Set the crostata on a baking sheet (I use an old pizza pan), and bake until the crust is golden-brown, 30 to 35 minutes and the filling is bubbling. Transfer from the baking sheet to a rack to cool completely. Remove the ring and use a large, wide-angled spatula to transfer the crostata from the metal tart base to a serving plate. Dust with confectioners' sugar before serving.