



# WOOD-FIRED PUFF PASTRY PEACH TART

**PREP TIME:** 15-20 MINUTES

**COOK TIME:** 10-15 MINUTES

**SERVES:** 2

## INGREDIENTS:

Puff pastry dough

3 whole peaches (2 cut into medium/small chunks to saute + 1 sliced thin into half moons)

¼ cup of water

2 cups of sugar

2 tablespoons butter

2 tablespoons honey

1 tablespoon cinnamon

Powdered sugar (and optional torn fresh mint) for garnish

## DIRECTIONS

1. Saute cut peach pieces with water, butter, honey, sugar and cinnamon on low heat to create a syrupy peach base.
2. Lightly grease oven safe pan and place a rectangle (approximately 4" x 8") of puff pastry on pan. (Chef Burke added some pesto under the pastry for a savory hint)
3. Not going to edges, place a base layer of the sautéed peach mixture on top of the pastry.
4. Layer thinly sliced peach half moons on top, overlapping and with skin at top.
5. Gently form pastry "crust" by creating an edge to contain the fruit.
6. Place into the pizza oven and cook low and slow, rotating occasionally, until the dough is to your satisfaction. (approximately 12 minutes)
7. Sprinkle with sugar and garnish with mint, if desired.

