

Taste the Hills



Recipes and Tips

Peach and almond pie

Serves 8

For the Pastry

225g plain flour
75g ground almonds
1 tsp mixed spice
2 medium eggs

175g butter, cubed
75g caster sugar
Grated zest of one orange

Filling

100g amaretti biscuits, crumbled
6 peaches, halved and stoned (nectarines are also lovely)
Extra Caster sugar

Mix the flour, almonds and spice for the pastry in a large bowl. Rub in the butter. Stir in the sugar and orange zest.

Separate the one of the eggs and add the yolk and other whole egg to the pastry. Keep the left over white for the glaze.

Form into two thick discs, one slightly bigger than the other. Chill these in the fridge for 30 mins.

Preheat the oven to 180 degrees. Roll out the larger disc to line a 24cm fluted tin. Sprinkle the pastry base with the biscuits and set the peaches on top, cut side down.

Trim the edges and roll out the rest of the pastry. Press down the pastry lid and pinch round the edge. Trim to neaten it up.

Using a fork, whisk the egg white a little then brush it on to the pastry lid. Scatter some caster sugar on top and bake in the middle of the oven for about 45 minutes until crisp and golden brown.

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