

Peach, Lime & Rosemary Tart (Yotam Ottolenghi)

Ingrédients

- 500g of white or yellow peaches or nectarines not too ripe (weigh them once cut, without pits)
- 60g of granulated sugar
- 2 to 3 limes
- 2 sprigs of rosemary (fresh ideally, I used dried rosemary as I didn't have fresh and the tart was very good)
- 1 teaspoon level of cornstarch

Préparation

1. After seeing this very tempting tart several times on Instagram, I decided to make it myself.
2. While the basic recipe is from Yotam Ottolenghi, I followed the one from the blog *C'est ma Fournée*, adding more fruit and removing the butter from the original recipe.
3. The result is a truly excellent fine tart, the three flavors blend perfectly, making it a perfect seasonal dessert.
4. Cherry on top (or the tart), if you use a store-bought puff pastry (make sure it's pure butter), it requires little preparation time for an outstanding result!
5. Cut the peaches or nectarines (I used nectarines, half yellow and half white) into 0.
6. 5cm thick slices.
7. In a bowl, mix of lime juice with of sugar.
8. Pour this mixture over the peaches, then add the rosemary.
9. Finally, peel a lime to get large zest pieces, and add them to the previous mixture.
10. Cover, and let macerate for 40 minutes to 2 hours (I left it for 2 hours).
11. Then, drain them well (it's important, you don't want the syrup to soak the pastry!
12.) while keeping the juice.
13. Roll out your puff pastry in a metal mold or on a metal sheet lined with parchment paper, then arrange the well-drained peach slices on the pastry.
14. Bake the tart for 25 minutes at 180°C, placing the rack at the bottom of the oven (it's important for the puff pastry to cook properly).
15. I diluted it with very cold water; it makes a great drink to accompany the tart).
16. Add a level teaspoon of cornstarch, whisking to blend it well, then bring it to a boil.
17. Continue to cook until it becomes a syrupy consistency.
18. After 25 minutes of baking, take the tart out of the oven and glaze it with the previously prepared syrup and a bit of rosemary.
19. Put it back in the oven for another 30 minutes, monitoring the baking to ensure the puff pastry is well cooked and crispy.
20. When the tart is cooked, sprinkle it with lime zest and place it on a rack to cool without becoming soggy.
21. Finally, enjoy!
22. If you love peaches, you will adore this tart, it's truly excellent!