

Peach pie

Ingrédients

- 800g of pitted and peeled peaches (about 1kg of peaches)
- 130g sugar
- 35g almond powder
- 1 teaspoon of cinnamon
- 260g flour
- 1 pinch of salt
- 150g butter
- 50g cold water
- 1 egg

Préparation

1. If you like peaches, you've come to the right place !
2. This recipe is easy to make, fairly quick, and "customizable" to your taste.
3. I have seasoned my peaches with lemon and cinnamon, but you can also add lime, rosemary, vanilla.
4. in short, what you like and what you have at your disposal.
5. Mix the peaches, sugar, lemon juice and cinnamon.
6. Add the almond powder and let it rest.
7. Mix the flour and salt.
8. Add the butter.
9. Gradually add the cold water until a ball is formed.
10. Put a plastic wrap on the dough and put it in the fridge for a few minutes.
11. Assembly and cooking : Almond powder (about) Butter Sugar 1 egg Separate the dough into two balls, one slightly smaller than the other.
12. Line your buttered mold with the larger dough.
13. Drain the peaches well, they must not be too liquid otherwise they may soak the dough.
14. Sprinkle the the dough with almond powder (adjust the quantity according to your peaches, if they are more or less ripe and juicy).
15. Add the drained peaches, pressing them down well, then sprinkle with sugar and small pieces of butter.
16. Cover with the second dough.
17. I decorated my pie with the leftover dough but it's totally optional ;-) Put some egg wash on the pie with a brush, then bake it for about 1 to 1h10 at 190°C (it must be golden brown).
18. Let it cool down, then enjoy !