

Peach-Blueberry Crumble

Serve in your favorite sundae cups with a scoop of our very own homemade vanilla ice cream on top! Serves 6 to 8.

Ingredients:

4 c. peaches, pitted, peeled and sliced	1 c. quick-cooking oats, uncooked
1 c. blueberries	1/4 tsp. cinnamon
3/4 c. sugar, divided	1 egg, beaten
2 tbs. cornstarch	4 tbs. butter, sliced
1/2 c. brown sugar, packed	

Instructions:

Gently toss together fruit, 1/2 cup sugar and cornstarch in a 2-quart baking dish; set aside. Combine remaining ingredients. Stir with a fork until crumbly; sprinkle over fruit mixture. Bake at 375 degrees for 20 to 35 minutes, until topping is golden.

Peach Cloud Pie

This smooth and cream chiffon pie is utterly dependent on the fruit; our perfectly ripe, aromatic peaches will produce the ambrosial flavor you're after. Serves 8.

Ingredients:

Pastry dough for single-crust pie (see recipe below)	1 envelope unflavored gelatin (1/4 oz.)
1-1/4 lb. ripe peaches	1/2 c. water
4 tsp. fresh lemon juice	4 tsp. pasteurized egg white powder such as Just Whites
1/8 tsp. pure almond extract	2/3 c. chilled heavy cream
3/4 c. sugar	aluminum foil and pie weights or dried beans

Instructions for Pie Shell:

Put oven rack in middle position and preheat oven to 350°F. Roll out dough into a 13-inch round on a lightly floured surface with a lightly floured rolling pin. Fit into a 9-inch (4-c.) pie plate. Trim excess dough, leaving a 1/2-inch overhang, then fold overhang under pastry and press against rim of pie plate to reinforce edge. Decoratively crimp edge and chill shell until firm, about 30 minutes. Lightly prick bottom and side of pie shell all over with a fork. Line shell with foil and fill with pie weights. Bake shell until edges begin to turn pale golden, about 15 minutes, then carefully remove foil and weights and bake until shell is golden, about 15 minutes more. Transfer to rack to cool completely.

Filling:

Instructions for Filling:

Halve, pit, and quarter peaches, then purée with lemon juice, almond extract, a pinch of salt, and 1/2 c. sugar in a food processor until smooth. Force purée through a fine-mesh sieve into a bowl and discard any solids. Sprinkle gelatin over 1/4 c. water in a 1-1/2 quart heavy saucepan and let stand 1 minute. Add peach purée and cook over moderately low heat, stirring constantly, just until gelatin is dissolved, 3 to 4 minutes. Transfer mixture to a metal bowl and set bowl in a larger bowl half-filled with ice and cold water, then chill, stirring occasionally, until mixture starts to mound in spoon, 10 to 15 min. While fruit mixture chills, beat together egg white powder and remaining 1/4 c. water in a bowl with an electric mixer at medium speed until soft peaks form. Add remaining 1/4 c. sugar, 1 tbs. at a time, beating until whites hold stiff peaks. Beat cream in another bowl and cleaned beaters at medium speed just until soft peaks form. Fold whipped cream into fruit mixture, then fold in one third of meringue to lighten. Fold the remaining meringue gently but thoroughly. Spoon into cooled shell and chill until set, at least 3 hours.

Plum or Pluot Galette

The beauty of the fruit becomes all the more evident when they are displayed in a galette. Accompanied by sweetened Armagnac and creme fraiche, this makes a wonderfully sophisticated dessert.

Ingredients:

Pastry dough for single-crust pie (see recipe below)	1 tbs. confectioner's sugar
2 tbs. semolina flour	3/4 c. creme fraiche or sour cream
8 tbs. granulated sugar	1 tbs. Armagnac or Cognac (optional)
5 large black or red plums or pluots (1-1/2 lb.), halved pitted, and each cut lengthwise into 8 wedges	parchment paper

Instructions:

Put oven rack in middle position and preheat oven to 375°F. Line a large (17x12-inch) baking sheet with parchment paper. Roll out dough on a lightly floured surface with a lightly floured rolling pin into a 13-in. round. Transfer to baking sheet. Stir together semolina flour and 2 tbs. granulated sugar and spread evenly over dough, leaving a 1-in. border. Arrange plums or pluots, skin sides down, in 1 layer on top of sugar mixture, then sprinkle plums with a 3 tbs. granulated sugar. Fold in edge of dough to cover outer rim of plums, pleating dough as necessary. Bake galette, loosely covered with a sheet of foil, 40 minutes. Remove foil and bake until fruit is tender and juices are bubbling, about 5 min. more. Transfer galette on baking sheet to a rack and immediately brush hot juices over plums using a pastry brush. Dust hot galette with confectioner's sugar (sugar will melt and help glaze galette). Cool to warm or room temperature, about 30 min. While galette cools, stir together creme fraiche, Armagnac (if using), and remaining 3 tbs. granulated sugar in a bowl until sugar is dissolved. Serve galette with Armagnac cream or our very own homemade vanilla ice cream.

Pastry Dough

For Single-Crust Pie

1-1/4 c. all-purpose flour
3/4 stick (6 tbs.) cold unsalted butter,
cut into 1/2-in. cubes
2 tbs. cold vegetable shortening
1/4 tsp. salt
3 to 4 tbs. ice water

For a Double-Crust Pie

2-1/2 c. all-purpose flour
1-1/2 sticks (3/4 c.) cold unsalted butter,
cut into 1/2-in. cubes
1/4 c. cold vegetable shortening
1/2 tsp. salt
5 to 7 tbs. ice water

Blend together flour, butter, shortening, and salt in a bowl with your fingertips or pastry blender (or pulse in a food processor) just until mixture resembles coarse meal with some small (roughly pea-size) butter lumps. Drizzle 3 tbs. ice water (for a single-crust pie) or 5 tbs. for a double-crust pie evenly over mixture and gently stir with a fork (or pulse) until incorporated. Squeeze a small handful of dough: if it doesn't hold together, add more ice water 1/2 tbs. at a time, stirring (or pulsing) until incorporated. Do not overwork dough or pastry will be tough. Turn out dough onto a work surface. For a single-crust pie, divide dough into 4 portions; for a double-crust pie, divide dough into 8 portions. With heel of your hand, smear each portion once or twice in a forward motion to help distribute fat. Gather all dough together with pastry scraper. For a single-crust pie, press into a ball, then flatten into a 5-in. disk. For a double-crust pie, divide dough into 2 pieces, with one slightly larger, then form each into a ball and flatten each into a 5-in. disk. If dough is sticky, dust lightly with additional flour. Wrap each disk in plastic wrap and chill until firm, at least 1 hour.

Note: Pastry dough can be chilled up to 2 days ahead.