

Fresh Peaches and Cream Pie

From the Kitchen of Lynnae Hymas

Serves: 6-8	Prep Time: 2 hours	Cook Time: N/A
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INGREDIENTS:

- Fresh Macerated Peaches
 - 2-3 pounds peaches
 - ¼ cup granulated sugar
 - ½ teaspoon almond extract
 - 1 tablespoon lemon juice
 - Pinch of kosher salt
- Cream Filling
 - 1 cup heavy whipping cream
 - ½ cup granulated sugar
 - ½ teaspoon almond extract
 - ½ teaspoon vanilla extract
 - 8 ounces mascarpone cheese, room temperature
- Glaze
 - 1 cup sugar
 - 3 tablespoons cornstarch
 - ¾ cup liquid from macerated peaches + water
 - 1 cup pureed peaches

INSTRUCTIONS:

Macerated Peaches

Peel the peaches, remove the peach pits, and slice the peaches into thin slices. To a bowl, add the peaches, sugar, almond extract, lemon juice, and salt. Toss all the ingredients together. Place peaches in a fine mesh strainer over a bowl to collect the juices. Remove about 1 cup of peaches and puree them in a blender or food processor. Set aside the puree for the glaze.

Cream Filling

Beat the cream, ½ of the sugar, and the extracts together until cream forms into peaks. Cream together the mascarpone cheese and the remaining sugar. Fold the cheese mixture into the cream. Set aside.

Glaze

In a medium saucepan, combine the sugar and the cornstarch. Add the peach liquid and water as well as the pureed peaches and combine. Bring to a boil over medium high heat, stirring constantly. Once boiling, continue to stir for 3 more minutes then remove from heat. Allow to cool for at least 10 minutes.

Assembly

Fill the bottom of the baked pie crust with the cream filling and spread around. Cover the cream filling with a thin layer of the pie glaze. Arrange the peaches on top of the cream filling and glaze and cover them with the remaining glaze. Refrigerate until completely chilled.