



# FUSTINI'S<sup>®</sup>

## Grown-up Peach "Pop-Tart"

### Ingredients

- 2 cup dried apricots, coarsely chopped
- 2/3 cup sugar
- 1/2 teaspoon salt
- 2/3 cup dry white wine
- 1/3 cup orange juice
- 2/3 cup water
- 12 ounces fresh peaches, pitted and sliced
- 1 1/2 teaspoons [Fustini's Sicilian Lemon balsamic](#)
- 1 cup sliced toasted almonds, divided
- 1 tablespoon [Fustini's Peach balsamic](#)
- 1 tablespoon Peach or Apricot brandy
- 1 teaspoon almond extract
- 1 large egg yolk, for brushing
- Quick Pastry Dough

### Quick Pastry Dough

- 1 1/2 cups flour
- 3 tablespoons sugar
- 8 ounces unsalted butter, cut into 1" pieces
- 1/3 cup cold water, (or brandy, like above) more as needed

# Directions

## Step 1.

Preheat oven to 375 degrees. Line a large, rimmed sheet pan with parchment. In a large saucepan, combine dried apricots, sugar, salt, wine, orange juice and water. Simmer over medium-low heat, stirring often, about 45 minutes or until apricots are very tender. Add more water and cook longer if necessary. The mixture should be thick and syrupy. Be careful not to scorch.

Add fresh peaches and Sicilian Lemon balsamic and cook, stirring often, until peaches are very soft, about 10 minutes. Remove from heat and mash mixture with a wooden spoon to a jam-like consistency. Stir in almonds, Peach balsamic, brandy and almond extract into the mixture. Set aside and cool to room temperature.

## Step 2.

On a lightly floured surface, roll out the dough into an approximately 12 x 18" rectangle. Use more flour as needed to keep the dough from sticking to surface. Trim dough to an 11 x 16" rectangle and place on a prepared baking sheet. Beat egg yolk with 1 teaspoon water. Brush edges of dough with egg wash.

## Step 3.

Spread fruit filling evenly over one side of the dough, leaving a 1/2" border. Fold the other half of dough over the filling. Press edges together and crimp with a fork to seal. Brush dough all over with egg wash. Using a sharp knife, cut 5 evenly spaced vents at the top. Bake until golden brown, about 50-55 minutes. Transfer to a rack and cool completely before serving. Use a serrated knife to cut.

## Step 4. Quick Pastry Dough

In a bowl, mix flour, sugar and salt. Add butter and pinch with fingers until the mixture resembles a coarse meal. Sprinkle cold water (or brandy) over mixture 1 tablespoon at a time. Do not over-mix as the dough will become tough. Form dough into a large rectangle, flatten slightly and cover with plastic wrap. Refrigerate at least two hours. When ready to use, allow the dough to rest at room temperature at least 30 minutes before rolling out.