

PEACH AND NECTARINE PIE



Ingredients:

6-7 peaches and nectarines (800g), peeled and sliced
1/2 cup (100g) sugar
Pinch of salt

2 tablespoons cornstarch
1/4 teaspoon ground cinnamon 1/4 teaspoon ground
nutmeg 1/8 teaspoon salt
1 tablespoon vegan butter
2 teaspoons lemon juice

1 (9-inch) vegan pie crust
Frozen puff pastry for pie crust (9 inches), thawed

1. Combine fruit with sugar in a large bowl; toss gently. Cover and let stand for 1 hour. Drain fruit, reserving juice.
2. Preheat oven to 375F (190C).
3. In a small saucepan, combine the reserved juice, cornstarch, cinnamon, nutmeg and salt. Bring to a boil over medium-high heat; cook and stir until thickened; about 2 minutes. Remove from heat; stir in lemon juice and butter. Gently fold into fruit and pour into pie crust.
4. Make a lattice crust with the puff pastry. Trim and seal edges with a fork. Bake for 15 minutes, reduce heat to 350F (180C) and bake another 35-40 mins, or until crust is golden brown and filling is bubbly. Cool on a wire rack.