

Peach and Goat Cheese Tart



A Taste of *The Café* AT THE FRICK

Serves: Yields 12 individual tart servings

Prep Time: 45 minutes

Cook Time: 30 minutes

Ingredients

Pie dough, enough to cover a deep cookie sheet or half sheet pan
2 Tablespoons crushed pink peppercorns
12 eggs
1 quart cream
1 teaspoon salt
1 cup chopped Cipollini onions
 $\frac{3}{4}$ cup Crumbled Bolton feta or another type of feta cheese
4 peaches sliced

Procedure

Once you lay the pie dough in your baking sheet, sprinkle on the crushed peppercorns and press into the dough. Prick the dough all over with the tines of a fork, so as to cook evenly and not bubble up. Pre-bake in a 350 degree oven for ten minutes or until golden brown. While the tart shell is baking, crack the 12 eggs and blend with the quart of cream and salt. Once the tart shell is cooked remove from oven and evenly cover the shell with chopped Cipollini onions followed by the feta cheese, and the sliced peaches. Next, fill the tart shell up with the egg and cream mixture, place in a 325 degree oven for 30 minutes, or until the middle of the tart is set when given a slight giggle.

Bon Appetit!