

PEACH & ALMOND FLAN

Ingredients

For Almond crust (10 or 11-inch diameter):

2/3 Cup whole Almonds

1/3 Cup Whole Wheat Flour

1/3 Cup Flour

¼ Cup Sugar

8 ounces Butter, diced & chilled

¼ teaspoon Almond Extract

1 Tablespoon Corsair Vanilla Vodka

Pinch of Salt

For Peach filling:

3 Pounds fresh Peaches, about 3 large, peeled & pit removed

4 Egg Yolks

½ Cup Half & Half

1 teaspoon Vanilla Extract

1 Tablespoon Sugar

1 Tablespoon Decorative or Turbinado Sugar

Directions

Toast almonds if they are not roasted already: Pre-heat oven to 350F, place almonds on a baking pan and dry roast in the oven for 8 minutes- set a timer! Let cool to room temperature before continuing.

Oven 400F and a baking sheet placed on the lowest rack.

Put almonds in a food processor and pulse until they are fine like breadcrumbs. Add flours, sugar and salt, then pulse to combine before adding butter. Pulse until mixture resembles wet breadcrumbs and then add almond extract and vodka until combined.

Prepare a fluted flan form with pan spray and then pour the crust mixture out onto the form and spread out loosely until the base is covered evenly, and then use a spoon to press it all together and smooth it out towards and up the edges- you may use your thumb to push the crust out from the center as well if you find that the edging is sparse; the crust will be less than $\frac{1}{4}$ inch thin.

Slice each peach into thin segments by laying the peach cut side down and then starting at one side slice in on an angle about $\frac{1}{4}$ inch wide to create a wedge and continue until you reach halfway.

Turn the peach around to work from the opposite side and repeat.

Arrange peach slices in a decorative manner around the crust until you have used all the slices (some may not fit)

Prepare the egg filling by whisking together the cream, yolks, sugar & vanilla in a measuring jug and then pour over the peach slices evenly, allowing all pockets and spaces to be filled in.

Sprinkle the top of the flan with decorative sugar and then place in the oven on a middle rack.

Bake for 35-40 minutes- egg will look set and peaches slightly wilted.

Remove from oven and cool to room temperature before serving. Before removing the form, be sure to run the tip of a paring knife around the fluted edge, and then carefully put one hand underneath the flan and the other to carefully guide the form off the edge.