



FLORENCE FABRICANT
The LADIES' VILLAGE
IMPROVEMENT
SOCIETY COOKBOOK
Eating and Entertaining in East Hampton

PHOTOGRAPHY BY DOUG YOUNG
FOREWORD BY MARTHA STEWART

Buy local and you will be guaranteed tree-ripened peaches in midsummer. In this simple dessert recipe from Cameron Prather, one of the food stylists for this book, the peaches are not even cooked but simply layered over a veneer of mascarpone onto buttery pistachio shortbread tartlet shells. As for the honey, there are plenty of locally gathered varieties sold in the region.

SERVES 4

Peach Tartlets

CAMERON PRATHER

- 1½ TEASPOONS UNSALTED BUTTER, MELTED
- ½ CUP PLUS 1 TABLESPOON SALTED SHELLS PISTACHIOS
(OR UNSALTED PISTACHIOS PLUS ¼ TEASPOON SALT)
- ⅔ CUP ALL-PURPOSE FLOUR
- 6 TABLESPOONS PACKED LIGHT BROWN SUGAR
- ½ TEASPOON VANILLA EXTRACT
- 4 TABLESPOONS COLD UNSALTED BUTTER, DICED
- 1 CUP MASCARPONE CHEESE
- ¼ TEASPOON SALT
- 3 TABLESPOONS HONEY
- 4 RIPE MEDIUM PEACHES, PITTED AND SLICED ½ INCH THICK

Preheat the oven to 350°F. Use the melted butter to grease 4 loose-bottomed 4-inch round tartlet pans.

Place the pistachios in a food processor and pulse until finely ground but not turned to paste. Remove 1 tablespoon and set aside. Add the flour, brown sugar, and vanilla to the food processor and pulse to form a crumbly mixture. Add the cold butter and pulse just until the mixture starts to clump. Scoop out the mixture onto a work surface and form it into a disk. Divide it into four pieces and press the mixture into the bottom and sides of each of the tartlet pans. Place in the oven and bake until lightly browned, about 12 minutes. Remove from the oven and let cool.

Mix the mascarpone cheese with the salt and 2 tablespoons of the honey in a small bowl. Spread it in each of the cooled shells. Toss the peach slices with the remaining 1 tablespoon honey and arrange them, overlapping, on the mascarpone. Scatter with the reserved pistachios.

IMPROVEMENT: Consider this recipe to be a springboard inviting other fruit, including fresh plums, apricots, and figs, and other nuts, like pecans and walnuts, to be used.

