

Ingrediënten

For the Crust:

1 1/4 cups all-purpose flour

2 teaspoon granulated sugar

1/4 teaspoon fine salt

1/2 cup unsalted butter- cut into small pieces and chilled

3-5 tablespoons ice water

For the crumbs:

3/4 cup flour

3/4 cup granulated sugar

3/4 cup packed light-brown sugar

Dash of salt

1/2 teaspoon cinnamon

6 Tablespoon unsalted butter- cut into small pieces and chilled

For the Filling:

2.5 pounds peaches- peel and cut into 1/2-inch slices

1/4 cup cornstarch

1/4 cup salted caramel sauce

1/4 teaspoon cinnamon

For Serving:

Salted caramel sauce



Recept

- To make the crust in food processor pulse flour with sugar and salt, then add cubed chilled butter and pulse until it resembles coarse meal. If you don't have the food processor use pastry blender or fork.
 - Add three tablespoons ice water into the mixture and pulse. If necessary add (one by one) two more tablespoons ice water and pulse. The mixture should hold together when squeezed but do not overmix, it should look crumbly. Shape the dough into a disc and wrap, set in the fridge at least 1 hour (you can store it overnight in the fridge).
 - Dust the work surface with flour and roll out the dough to make 12-13 inch circle, transfer it in 9 inch pie dish, fold the edges and crimp with your finger. Set in the fridge while prepare the filling.
 - To make the crumb stir together with a fork granulated sugar, brown sugar, cinnamon, dash of salt and flour. Add cubed chilled butter and press it with a fork to combine evenly. The mixture should look like pea sized crumbs. Set in the fridge until ready to use.
 - Preheat the oven to 425 F.
 - Peel the peaches, remove the stones, slice into ½ inch slices and place in a large bowl. Add cornstarch mixed with cinnamon, then add salted caramel sauce and toss to coat them evenly. Let it sit at room temperature for 10-15 minutes then pour it into pie shell.
 - Sprinkle with the crumbs and place into preheated oven at 425F. After 10 minutes REDUCE THE HEAT TO 350F and bake for 45-60 minutes more or until the top are golden brown. NOTES: place the baking sheet under the pie pan because the filling will bubble to prevent dripping onto oven!
 - Cool to room temperature before serving. It will slice and lift easier when it's completely cooled.
 - Served with salted caramel sauce.
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Info Martine Lycke

Deeg

Mixen In Philips mixer grote kom

1 ¼ cup Bloem

2 kl Suiker

¼ kl Zout

½ cup Koude boter (was 82g)

3 el IJswater (1 voor 1)

Laten rusten in zak in ijskast, minimum 1 uur - kan een nachtje



Deeg uitrollen tot een cirkel voor vorm van 23cm - dus een cirkel van 30cm
En terug in ijskast zetten

**Vulling - Crumble:**

Mengen

¼ cup Suiker

¼ cup Licht bruine suiker

½ kl Kaneel

Wat Zout

¾ cup Bloem

6 el Boter

In ijskast

Oven: 200°C

1.1 kg Perzik halveren en in schijfjes snijden

¼ cup Maïzena

½ kl Vanille

¼ kl Kaneel

¼ cup Gezouten karamelsaus

10-15 minuten op kamertemperatuur laten indringen

Springvorm 23 cm

Op deeg gieten en crumble erboven

Springvorm 23 cm

10 minuten OP 200°C

180°C - 40 minuten tot top goudbruin is

Laten afkoelen

Serveren met karamelsaus



Bron



<http://omgchocolatedesserts.com/caramel-crumble-peach-pie/>



<http://evilshenanigans.com/2012/06/salted-caramel-peach-crumble-pie/>

Fotos

Salted Caramel Sauce Yield about 2 cups

1 cup sugar
2 tablespoons water
2 tablespoons light corn syrup
3/4 cup heavy cream
4 tablespoons unsalted butter
1 1/2 teaspoons sea salt



In a medium saucepan with deep sides add the sugar, water, and corn syrup. Place the pot over medium heat and, swirling but never stirring, bring the mixture to a boil. Brush the sides of the pan with a wet pastry brush if any sugar crystals cling to the edge of the pot.

Allow the mixture to boil until it is a deep amber color and the sugar smells like dark caramel, about 6 minutes. In a medium saucepan with deep sides add the sugar, water, and corn syrup. Place the pot over medium heat and, swirling but never stirring, bring the mixture to a boil. Brush the sides of the pan with a wet pastry brush if any sugar crystals cling to the edge of the pot.

Allow the mixture to boil until it is a deep amber color and the sugar smells like dark caramel, about 6 minutes.



Remove the pot from the heat and, very carefully as it will bubble up, whisk in the heavy cream, butter, and salt. Once the butter is melted let the caramel cool to room temperature. Left-overs can be stored in the refrigerator in an air-tight container for up to a month.

Bron caramel :

<http://evilshenanigans.com/2011/10/salted-caramel-apple-pound-cake-and-a-giveaway/>

Fotos

