



LATTICE-TOPPED PEACH PIE

All the talk of delectable treats in *The Coldest Case*, the new Bruno, Chief of Police mystery, has inspired up to whip up a summer dessert. Enjoy this perfect peach pie from the incomparable Melissa Weller.

Yield: Makes 1 (9-inch) pie; serves 6 to 8

INGREDIENTS:

FOR THE CRUST:

Master recipe for Pâte Brisée

Unsalted butter, softened (for greasing)

All-purpose flour (for dusting)

FOR THE PEACHES:

Ripe peaches – 3 pounds (8 medium to large) (1,362 grams)

Light brown sugar – ½ cup (lightly packed) (100 grams)

Arrowroot powder – 3 tablespoons (24 grams)

Freshly grated nutmeg – ¼ teaspoon (<1 gram)

Fine sea salt – ½ teaspoon (3 grams)

Fresh lemon juice – 1 tablespoon (15 grams)

FOR BAKING THE PIE

Large egg – 1 egg (50 grams)

Fine sea salt – a big pinch (~1 gram)

Demarara (turbinado) sugar – 2 tablespoons (26 grams)

PÂTE BRISÉE

Unsalted butter, cold – 24 tablespoons (3 sticks) (339 grams)

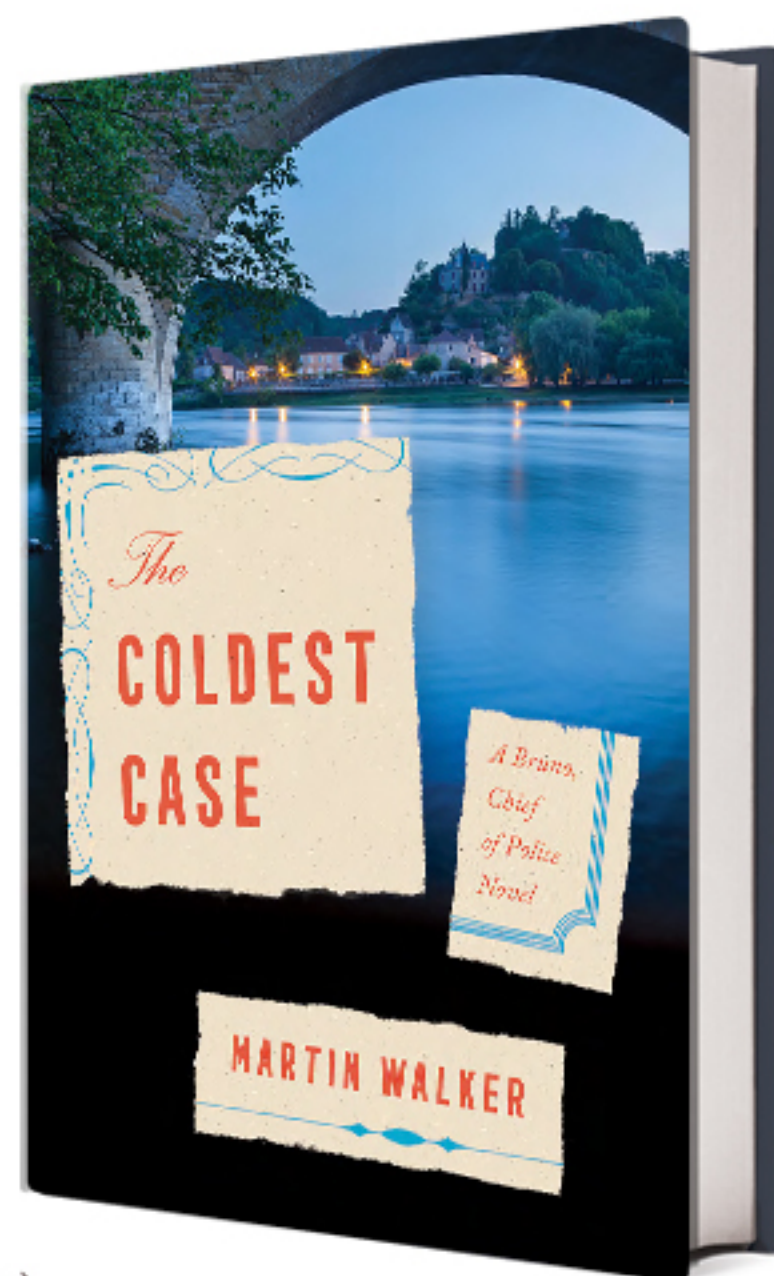
All-purpose flour – 2 ½ cups (300 grams)

Whole-wheat pastry flour – 1 ¼ cups (150 grams)

Granulated sugar – 3 tablespoons (38 grams)

Fine sea salt – 1 ½ teaspoons (9 grams)

Water, cold – ½ cup (118 grams)



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METHOD:

Cut the butter into ½-inch-thick pieces. Lay the pieces in a single layer on a plate and put the plate in the freezer for 10 minutes.

Combine the all-purpose flour, whole-wheat pastry flour, sugar, and salt in the bowl of a stand mixer. Fit the mixer with the paddle attachment and mix on low speed to combine the ingredients. Remove the butter from the freezer, add it to the mixer bowl, and combine on low speed for about 1 to 2 minutes, until the mixture resembles coarse crumbs with some large chunks of butter remaining. Turn off the mixer and use your hands to check the size of the butter; if there are any pieces larger than a nickel, pinch them between your fingertips to flatten them. Add the water and combine on low speed until the dough comes together but is still slightly shaggy; do not mix it until the dough is smooth and homogenous, like cookie dough.

Put the dough on your work surface. Cut the dough in half with a bench knife.

Lay two long sheets of plastic wrap in a crisscross formation on your work surface. Place one piece of dough in the center, where the two sheets cross. Use your hands to pat the dough into a round disk for a pie or tart. Loosely wrap the dough in the plastic, leaving a few inches of slack all around. Run a rolling pin over each package of wrapped dough to roll it out in the plastic to a ½-inch-thick round or block. Place the dough in the refrigerator to chill for at least 2 hours and up to 2 days; or freeze it for up to 1 month.

Make the Crust

Remove both rounds of dough from the refrigerator and set them on the work surface to rest for 10 to 15 minutes, until they are pliable but not soft.

Grease the bottom and sides of a 9-inch pie plate with butter.

Line the underside of a baking sheet with parchment paper. Make room in your refrigerator to place the baking sheet later.

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Lightly dust a large flat work surface with flour. Unwrap one round of dough and place it on the floured surface. Lightly dust the dough and the rolling pin with flour and roll the dough out to a $\frac{1}{8}$ -inch-thick round (15 inches in diameter), rotating the dough and dusting the work surface, dough, and rolling pin with flour as needed to prevent the dough from sticking to the work surface as you roll.

Gently fold the dough in half, pick it up, and place it on the pie plate with the fold running down the center of the plate. Unfold the dough and adjust so the circle of dough is centered over the plate. Use your hands to guide the dough into the bottom crease and up the sides of the plate. Using kitchen shears, trim the dough so it hangs over the edge of the pie plate by 1 inch all around. Put the pie shell in the refrigerator while you make the lattice and filling, and up to overnight. (If you are refrigerating the pie shell overnight, cover it with plastic wrap before refrigerating.)

Dust the work surface again lightly with flour. Unwrap the second ball of dough and place it on the floured surface. Dust the top of the dough and the rolling pin with flour and roll the dough out to a $\frac{1}{8}$ -inch-thick square (15 inches in diameter), rotating the dough and dusting the work surface, dough, and rolling pin lightly with flour as needed to prevent the dough from sticking to the work surface as you roll. Using a straightedge and pastry wheel, or a long knife, trim the left and right edges to form clean, straight lines. Discard the trimmings. Cut the remaining dough square into 6 (2-inch-wide) strips. Carefully lift the strips off the work surface and lay them on the underside of the parchment-lined baking sheet. Place the baking sheet in the refrigerator to chill the strips for 30 minutes, until they are firm, and up to overnight. (If you are refrigerating the strips overnight, cover them with plastic wrap before refrigerating.)

Make the filling and fill the pie shell

Fill a medium saucepan with water and bring it to a boil over high heat. Place a cup of ice cubes in a medium bowl and fill the bowl with cold water to make an ice bath. Have a spider (or fine-mesh strainer) handy. Line a large plate or a baking sheet with paper towels.



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Use a paring knife to score Xs in the skin on the bottom of each peach.

Lower 2 of the peaches into the boiling water and cook for 1 minute. Use the spider to lift the peaches out of the water and gently place them in the ice bath. Add 2 more of the remaining peaches to the boiling water and boil for 1 minute. While the second 2 peaches are boiling, transfer the first 2 peaches from the ice bath to the paper towels to drain. Repeat with 2 peaches at a time, boiling the remaining peaches and cooling them in the ice bath in the same way. When you have removed the last peaches from the ice bath, use your fingers to pull off and discard the skins. (If the skins are not peeling easily, return the peaches to the boiling water for 1 minute, cool in the ice bath, and try again.)

Cut each peach in half and remove and discard the pits. Place the peach halves facedown on a cutting board and slice them into 1-inch-thick pieces. Place the peach slices in a large bowl.

Put the brown sugar, arrowroot, nutmeg, and salt in a medium bowl and whisk to combine. Add this mixture to the bowl with the peaches. Add the lemon juice and stir with a rubber spatula to combine.

Create the lattice top and crimp the crust

Remove the pie shell from the refrigerator and scoop the peach filling into the shell, using a rubber spatula to get all of the sugary ingredients out of the bowl. Use the spatula to even out the filling.

Remove the lattice strips from the refrigerator. Arrange 3 of the strips vertically over the pie. Place one of the remaining strips in the center of the pie at a 45-degree angle to those that are already on the pie, weaving it so it goes over the first strip, under the middle strip, and over the last strip. Weave the last 2 strips on either side of the first strip, following the opposite pattern, weaving them under the first strip, over the middle strip, and under the last strip. Flip the parchment and use it to line the baking sheet with the clean side facing up. Set the baking sheet aside; you will place the pie on it before you put it in the oven.

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Using scissors, trim the strips so they are flush with the outside ridge of the pie plate. (Gather the trimmings and pat them into a round. Wrap in plastic wrap and place in the refrigerator to chill and use at another time.) Gently roll the edge of the bottom dough up over the strips to create a double-thick edge of dough that rests on the lip of the pie plate. Crimp the edge of the pie to seal it closed. Place the pie in the refrigerator to chill for 30 minutes to 1 hour. (You can also freeze the pie at this point for up to 2 weeks. To bake a frozen pie, put it directly in the oven from the freezer and add 10 to 20 minutes to the total baking time, using the visual indicators for doneness in the recipe.)

Bake the Pie

Arrange the oven racks so one is in the center position. Preheat the oven to 375°F.

Remove the pie from the refrigerator. Whisk the egg with the salt to create an egg wash. Brush the wash generously over the pie dough; discard the remaining egg wash. Sprinkle the demerara sugar over the crust and place the pie on the parchment-lined baking sheet to catch the juices that will bubble over.

Place the baking sheet on the center rack of the oven and bake the pie for 70 to 80 minutes, until the juices are bubbling and the crust is golden brown, rotating the pie from front to back halfway through the baking time so the crust browns evenly. Remove the pie from the oven and place it on a cooling rack to cool for at least 1 hour before serving. Use a serrated knife to cut the pie. Serve warm or at room temperature.