Peach Tart with Lattice Crust – Italian Crostata

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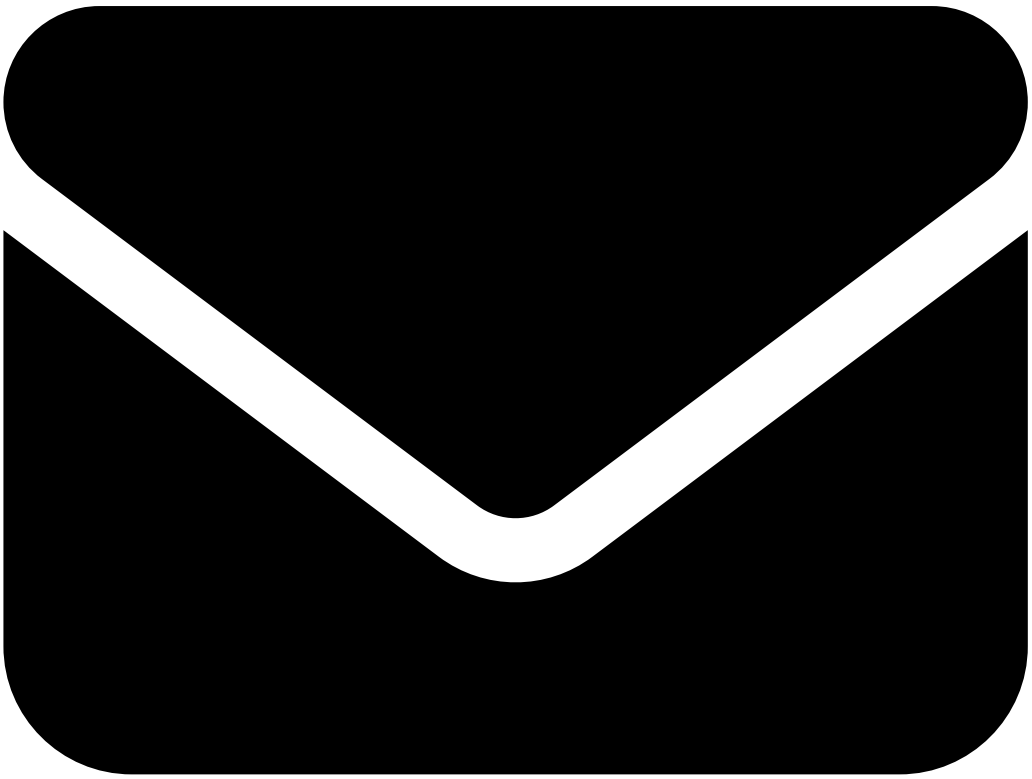




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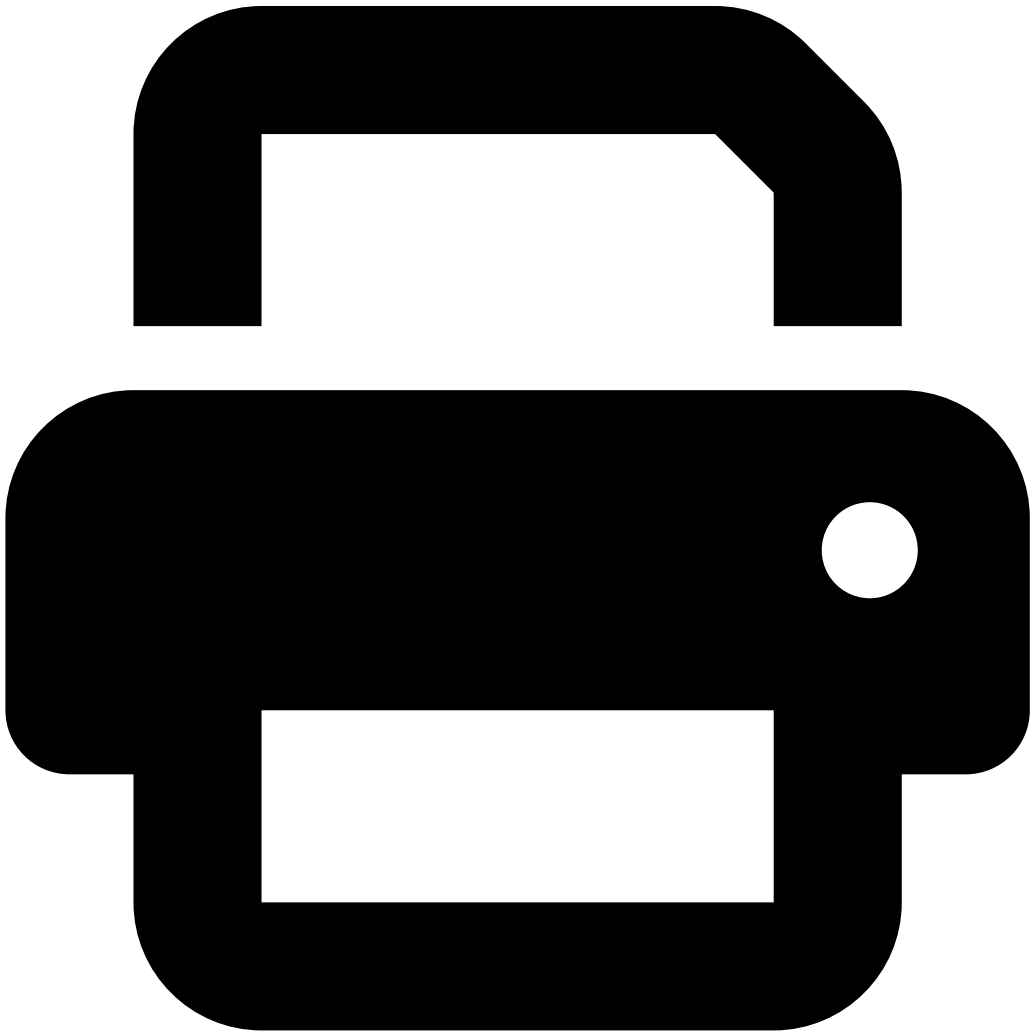

If you saw my Instagram recently, you caught a glimpse of this golden, lattice-topped **peach crostata**—and now I’m sharing the full recipe! This rustic Italian jam tart, baked in a 9-inch tart pan, pairs **juicy fresh peaches** with sweet **peach jam** for a dessert that’s as delicious as it is beautiful. The lattice top adds a touch of classic charm, making it perfect for summer gatherings, brunch, or any special occasion. Follow along to learn how to make this simple yet stunning **homemade peach tart** from scratch.

Things to know about this Peach Tart with Lattice Crust – Italian Crostata

- **Rustic & Elegant:** The lattice top gives it a charming, rustic look while still looking impressive for guests.

- **Fresh & Jammy:** Combines fresh peach slices with sweet peach jam for a layered, flavorful filling.
- **Easy to Make:** No special equipment needed—just a 9-inch tart pan and basic kitchen tools.
- **Perfect for Any Occasion:** Great for summer desserts, brunch, or as a sweet centerpiece for gatherings.
- **Make Ahead Friendly:** Can be baked in advance and served at room temperature; keeps well for 1–2 days.
- **Customizable:** Swap peaches for seasonal fruits like plums, apricots, or berries.
- **Italian-Inspired:** A classic rustic crostata style that's simple yet authentically Italian.
- "If you enjoy this peach crostata, you'll love my other rustic desserts too—don't miss the Italian Crostata jam tart and Plum Cake recipes for more homemade Italian sweetness!"

Traditional Peach Crostata with Lattice Top



Traditional peach crostata with a buttery homemade pastry crust, sweet peach filling, and a classic lattice top. A

rustic Italian dessert that highlights fresh seasonal peaches and is perfect served with coffee, tea, or a scoop of gelato.

- 2 cups all-purpose flour (plus more for work surface)
- 2 tsp baking powder
- 1 cup granulated sugar
- 1 stick (½ cup unsalted butter, softened)
- 2 large eggs
- 1 tbsp vanilla extract
- Juice and zest of 1 lemon
- 2 cups peach jam
- 2 fresh peaches (thinly sliced)

1. **Preheat oven** to 350°F (175°C). Grease or line a 9-inch tart pan with parchment paper.
2. **Make the dough:**

   In a large bowl, combine flour, baking powder, and sugar.

   Cut in the cold butter until the mixture resembles coarse crumbs.

   Make a well in the center, add eggs, vanilla, lemon juice, and zest and whisk. Start to incorporate in the dry ingredients. Then transfer to a lightly floured smooth surface and knead the dough to a smooth consistency (3-4 minutes) cover the dough and let it rest for 30 minutes for easier rolling.
3. **Roll out dough for base:**

   Roll out 2/3 of the dough into a circle slightly larger than 9 inches.

   Carefully press into the tart pan, letting the edges hang slightly over the rim.

4. **Add the filling:**

   Spread peach jam evenly over the dough, leaving a 1-inch border.

   Arrange fresh peach slices on top of the jam.

5. **Create the lattice top:**

   Roll out the remaining 1/3 of dough into 10 thin strips.

   Lay strips over the filling in a crisscross pattern.

   Fold the edges of the base dough over the lattice strips, pressing gently.

6. **Bake:**

   Brush the dough edges and lattice with a little beaten egg for a golden finish.

   Bake 35–40 minutes, or until crust is golden and filling is bubbly.

7. **Cool & serve:**

   Let the crostata cool in the tart pan for 15–20 minutes before slicing.

   Serve warm or at room temperature, optionally with vanilla gelato or whipped cream.

Dessert
Italian
peach crostata, Italian peach tart,