

# Peach Tart with Lattice Crust – Italian Crostata

## Peach Tart with Lattice Crust – Italian Crostata

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!"

## Ingredients

### • Traditional Peach Crostata with Lattice Top

**Servings:** 8–10

**Prep Time:** 25 minutes

**Bake Time:** 35–40 minutes

**Total Time:** 1 hour

- 2 cups all-purpose flour (plus more for work surface)
- 2 tsp baking powder
- 1 cup granulated sugar
- 1 stick ( $\frac{1}{2}$  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

## Instructions

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.
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