

Spiced nectarine pie



60-Minute Gourmet

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Friends often accuse me of wanting to go back to the days when there was no such thing as jet travel, when cooks actually had to wait for the right season for favorite foods to be available. Nowadays, it seems, almost any food, from avocados to zucchini, can be had at the local supermarket four seasons a year. Summer fruits, in particular, should be relished in their season, and an excellent way of enjoying them is in a tart or pie.

1½ cups + ½ cup flour	⅓ cup sugar
2 egg yolks	¼ tsp ground mace or grated nutmeg
2 tbsp confectioners' sugar	⅛ tsp ground ginger, or ½ tsp grated fresh ginger
Salt	1 tsp lemon juice
½ cup cold butter	¼ tsp grated lemon rind
3 tbsp water	
2½ lb ripe but firm nectarines	

1. Combine 1½ cups flour, the egg yolks, confectioners' sugar, and salt to taste in the container of a food processor. Cut the butter into small pieces and add it. Process, adding just enough water to make the pastry hold together.
2. Remove the dough and shape it into a ball. Wrap in wax paper and chill briefly.
3. Preheat the oven to 425°.
4. Roll out the dough on a floured board, turning as necessary and using a little more flour to prevent sticking. Line a 10-in. pie plate with the dough and trim off the excess around the edge. Reserve the pastry trimmings.
5. Rinse and pat dry the nectarines. Cut them in half and remove the pits. Slice the nectarines. There should be 7-8 cups.
6. Combine the nectarines, sugar, remaining flour, mace, ginger, lemon juice and rind, and salt to taste in a mixing bowl. Fold together gently.
7. Spoon the nectarine mixture into the prepared pastry shell. Decorate the top, if desired, with pastry cutouts or a lattice work of pastry strips.
8. Place in the oven and bake 25-35 minutes.
9. Remove from the oven. Dip a pastry brush in the syrup surrounding the fruit slices and glaze the top. Serve warm or cold. **6-10 servings.**