

# Quick & Easy

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## THE COSTCO WAY

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### **Président® Feta Crumbles & Summer Peach Tart**

Makes 8 to 10 servings

#### **Frangipane Ingredients:**

7 oz unsalted butter  
7 oz almond paste  
7 oz sugar  
4 eggs  
3 oz flour

#### **Frangipane Instructions:**

Cream butter and almond paste with an electric mixer until smooth. Gradually add sugar. Mix until well-combined. Slowly add eggs, scraping down sides to distribute ingredients evenly. Add flour. Mix until completely incorporated.

#### **Peach Tart Ingredients:**

1 premade pie crust  
5 fresh or frozen peaches (approximately 20 wedges)  
Frangipane (See recipe above.)  
1 Tbsp sugar for sprinkling  
1 cup Président® Feta Crumbles  
1 Tbsp sherry vinaigrette  
2 Tbsp basil or orange zest

#### **Peach Tart Instructions:**

Preheat oven to 400 F. Par-bake pie crust for 6 to 8 minutes, or until bottom begins to turn light brown. Remove from oven, but leave oven on while assembling tart. Peel and slice peaches into small wedges. Fill crust with an even layer of Frangipane. Shingle one layer of peaches on top of Frangipane. Sprinkle sugar on top of tart.

Bake for 45 minutes to 1 hour, or until Frangipane is set and springs back. Wrap foil around the edges if they get too brown. Top with Président® Feta. Drizzle with sherry vinaigrette. Garnish with basil or orange zest. Slice and serve.

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