

# Quick & Easy

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## THE COSTCO WAY

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### **Peach & Ricotta Puff Pastry Tart**

Makes 4 to 6 servings

#### **Ingredients:**

3 Farm2You Yellow Peaches, sliced ½-inch thick  
1 to 2 cups basil leaves  
½ cup extra virgin olive oil  
½ tsp sea salt, divided  
1 cup fresh whole milk ricotta cheese  
1 tsp lemon zest  
2 tsp lemon juice  
½ tsp black pepper  
2 eggs, divided  
1 Tbsp flour  
1 sheet puff pastry dough, thawed but still cold  
1 tsp flakey sea salt (optional)

#### **Instructions:**

Preheat oven to 400 F. Line a baking sheet with parchment paper. Fill a medium saucepan with water. Bring to a boil. Fill a small bowl with ice water. Blanch the basil leaves for 10 to 20 seconds. Remove pot from heat. Strain the basil leaves. Immediately immerse the basil in the ice bath to stop cooking. Squeeze out water with paper towels. Pat dry. In a blender, add olive oil, basil leaves and ¼ tsp sea salt. Puree until well blended. Remove basil oil to a small bowl. Cover. Let sit for 30 minutes.

In a medium-size bowl, combine ricotta cheese, lemon zest, lemon juice, remaining ¼ tsp sea salt, black pepper and 1 egg. Mix well. In a small bowl, whisk the remaining egg. Set aside. Lightly flour surface. Roll cold puff pastry into a 10x13-inch rectangle. Cut into 6 equal rectangles. Place each pastry on prepared baking sheet.

Place 2 to 3 tablespoons of ricotta mixture into the center of each rectangle. Top with 3 to 4 peach slices. Gently press peach slices into the ricotta mixture. Fold long sides of puff pastry over the filling to form a ½- to 1-inch border. Repeat with short sides of pastry. Press down on each corner to seal. Brush with egg wash. Bake for 17 to 20 minutes, or until pastry is golden brown and peaches are releasing some juice. Cool for 3 to 5 minutes. Drizzle with basil oil. Top with flakey sea salt.

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