

## Peach Blueberry Tart With Vanilla Passionfruit Glaze

1 sheet of puff pastry  
1 medium egg  
3 large peaches, thinly sliced  
1 ½ C fresh blueberries  
¼ C sugar  
¼ tsp salt  
¼ tsp cinnamon  
1 tsp cornstarch

Let puff pastry thaw for 15 minutes. Preheat oven to 400 degrees. Line a large baking sheet with parchment paper and set aside. In a small bowl, beat egg well and set aside. Slice peaches thin and place them and the blueberries in a mixing bowl. Add, cornstarch, cinnamon, salt and sugar then toss the pieces until they are well coated with the mixture. Set aside.

Place puff pastry on baking sheet and press out the creases. Layer peaches evenly and tightly on the puff pastry. Make at least three neat rows, leaving a 1" border around the pastry. Sprinkle blueberries on top. Brush the pastry border with the egg. Bake for 15 - 20 minutes rotating once during baking. Crust should be puffed up and golden brown and the peaches should be tender.

Glaze:

1 C Confectioner's Sugar  
1 tsp vanilla extract  
2 T heavy whipping cream or milk  
1 Passion fruit

Cut passion fruit in half. Remove the seeds and pulp and place in a handheld mesh strainer. Using a spatula, mash seeds and pulp to release the liquid. Combine confectioners' sugar, vanilla, cream and juice from passionfruit. Whisk until smooth. Add small amounts of cream to get desired consistency. Drizzle glaze over tart before serving.