



## Peach & Lemon Flan

⌚ Prep time: 30 minutes

🍲 Cook time: 15 minutes

🍽 Serves: 6 - 8



### Ingredients

1 sheet frozen ready rolled sweet short pastry, thawed

410g can **Wattie's Peaches Sliced in Clear Fruit Juice**

200g pottle mascarpone

½ cup lemon curd or lemon honey

### Method

1. Preheat oven to 200°C. Re-roll pastry to fit a 23cm fluted flan tin with removable base. Trim edges and refrigerate for 10 minutes.

2. To bake blind, line the pastry with baking paper and fill with baking beans or uncooked rice. Bake for 12 minutes. Remove the baking beans and paper and return to the oven for a further 2-3 minutes to allow the base to finish cooking. Place on a cake rack to cool completely.

3. Drain **Wattie's Peach Slices** and reserve the juice.

4. To make the glaze pour the reserved peach juice into a small saucepan. Bring to the boil and reduce until thick. Cool.

5. Mix together the mascarpone and lemon curd. Spread into the pastry base.

6. Cut and place peach slices decoratively on the filling to cover. Brush the glaze over the peach slices. Chill before serving.

*Make it pretty*

The peach slices will be different sizes and thickness. It may be necessary to cut the slices in half lengthwise. Alternatively use 2 cans of peaches.

