



LIFE'S A PEACH

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PROSECCO-POACHED PEACHES WITH HONEY

Serves 5

Ingredients:

1 bottle of prosecco, 750 ml
4 oz. of honey
1-cup orange juice
5 cloves
1 cinnamon stick
½ of vanilla bean, scraped
Five peaches, washed, cut in half, pit removed
(peaches must be firm but ripe)
Whipped cream
Blackberries *(optional garnish)*
Candied walnuts *(optional garnish)*

Instructions:

Combine prosecco, honey, orange juice, cloves, cinnamon stick, and vanilla bean in a pot over medium heat. Bring the liquid to a boil then bring down to a simmer. Gently add the peaches, cover with a lid. Simmer the peaches in the liquid for about 12 minutes, until the peaches are tender but not falling apart. Turn off heat. Let the peaches cool in the liquid. Remove the peaches from the liquid using a slotted spoon and gently peel off skin.

Reduce the poaching liquid over low heat until it has a syrup consistency. This could take 45 minutes. The poaching liquid is good served warm or room temperature.



CHEF TIP | how to serve

Place one or two halves of the peach in a bowl. Drizzle a tablespoon of the reduced poaching liquid. Top the peaches with whipped cream. Garnish the peach with blackberries and chopped candied walnuts if desired.

If inspired to torch: sprinkle raw sugar on the cut side of the peach half, then immediately torch the sugar using a kitchen butane blow torch until the sugar gets slightly burnt.

