



## Toffee'd Peaches Poached in Gewurztraminer

- One large peach
- 1/2 cup of Gewurztraminer
- 2 tbsp sugar
- Whipped cream
- Pistachio nuts for garnish

Cut peach in half and remove the stone. Place peach halves in a saucepan skin side up and pour the wine over the fruit. Heat the liquid and simmer the peaches in the wine for about 10 minutes. Turn the peaches over and poach for about another 10 minutes. Remove peaches and place in a flat dish that you can place under the grill. Line the dish with baking paper and place the peach halves on the paper, cut side up. Sprinkle each peach with a tablespoon of sugar. Pour about a teaspoon of the cooking liquid into the cavity of the peach. Place under the hot grill and cook until the sugar starts to bubble and toffee up. To serve, place in a dessert bowl and top with whipped cream. Top with pistachios.



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## Save the Date

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