

My Angelia White Wine Poached Yellow Peaches

Refreshing elegant dessert

SERVES: 4 -6
PREP TIME: 15 Minutes
COOKING TIME: 10 Minutes
TOTAL TIME: 25 Minutes

INGREDIENTS

- 1 Cup Pietro Family Cellars My Angelia White Wine (substitute dry white wine)
- 2-3 Yellow peaches halved and seeded
- 1 Eureka lemon, juice and zest
- 1 Orange, zest only
- 3 Tbsp. GC Napa Valley Orange Honey (Foodie Club Exclusive)
- 2 Tbsp. GC Napa Valley Lavender Sugar
- 1-2 Star Anise
- 4-6 Mint sprigs for garnish



TO PREPARE

- In a medium sauce pan, bring My Angelina and 2 cups of water to a simmer over medium/high heat.
- Add Lavender Sugar, lemon juice, Orange Honey, and star anise to sauce pan. Once sugar is dissolved add your peaches. Poach in liquid for 10 minutes until fork tender. Remove peaches from liquid to let cool, then peel off skin.
- Bring poaching liquid to a boil and reduce liquid by half, once reduced, let cool for 10 minutes and pour over peaches, refrigerate until cool.

TO SERVE

Place peach halves or slices in a parfait glass or white wine glass. Pour reduced poaching liquid over peaches. Top with a sprig of mint!

WINE PAIRINGS

2014 Pietro Family Cellars My Angelia White Wine, Napa Valley

SHOPPING LIST

- 2-3 Yellow peaches - fresh
- 1 Eureka lemon
- 1 Orange
- 1 Bunch mint - fresh

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