



## 4 ways to cook a peach

### Ingredients

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### Method

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#### 1. Grilled

Grilling a ripened peach helps caramelize the sugars and adds a new dimension thanks to the smoky charred flavour! Try wrapping a grilled peach quarter in prosciutto for a fantastic appetiser or slicing them up with a garden salad to add some colour and sweetness.

#### 2. Fried

How can you go wrong when combining peaches with butter and sugar?! Fried peaches are fantastic as is, but can be made even better when served with ice cream and crushed pecans!

#### 3. Poached

Adding some sugar, cinnamon and vanilla to a pot of water is all that's needed to ensure the peach doesn't lose its own sweetness to the water while adding an extra hit of flavour from the spices. What we love about a perfectly poached peach is that it's served whole, maintaining its beautiful peach form!

#### 4. Puréed

Well, you can't make the world famous Bellini cocktail without some puréed peaches on standby... do we need more of a reason? Just remove the pits and stew in their own juices on a low heat until soft before blending.

### Notes

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