



# Sugar Apple

Posts From The Caribbean

## **Peaches in Vin Santo**

This refreshing dessert, adapted from a version in *Bella Tuscany* by Frances Mayes, is a sweet end to a long, summer lunch. The peaches lend the poaching syrup a delicate, pale pink color. You will have some poaching syrup left over. This is lovely spooned over vanilla ice cream.

*1 1/2 cups of water*  
*3/4 cup of sugar*  
*4 tablespoons of vin santo*  
*3 cloves*  
*6 large peaches, peeled, pitted and sliced*  
*2 cups of mascarpone cheese*  
*1/2 cup of sugar*  
*the juice and zest of 1 large or two small lemons*

Put the water, sugar, vin santo and cloves in a saucepan and bring to a boil. Add the peaches, turn the heat down to a simmer, and simmer for five minutes. Turn into a bowl and refrigerate until cool.

Whisk the mascarpone cheese, sugar, and lemon juice and zest until smooth and creamy. Serve the peaches in a bowl with a dollop of mascarpone and a drizzle of the poaching liquid. *Serves 6.*

<http://www.abigailblake.com/sugarapple>

from the article *A Surfeit of Salmon* posted on September 9, 2009