
Old Hickory Steakhouse

est. 1977

Lavender poached yellow peaches with creamy Mascarpone cheese:

Peaches provided by Orchard Farms from Virginia
Lavender provided by Friendly hall farms

Ingredients for four servings:

2 ripe yellow heaven peaches
½ bottle of champagne
4 springs of fresh Lavender
½ cup of Sugar
8 oz of fresh Mascarpone cheese

Preparation:

Heat up the champagne and ¼ cup of Sugar and reduce half way. Add the washed peaches and Lavender into the slow simmering liquid until the skin starts to remove itself from the peaches/

Remove the lavender and cool the liquid down.

Remove the skin from the peaches and cut in half, as well remove the pit.

Whip the fresh Mascarpone cheese with the remaining of the sugar until it gets creamy, keep in the refrigerator until serving.

Place the half Peach into a deep bowl, top with a table spoon of the whipped Mascarpone cheese. Add 2 oz of the cooled down poaching liquid around the peach and Garnish the Mascarpone with a Lavender Flower.