



*Bonnieheath*  
E S T A T E  
LAVENDER & WINERY

## Lavender Poached Peaches

1 cup (250ml) water	1/2 cup (125ml) 35% whipping cream
1/2 cup (125ml) granulated sugar	1 tbsp. (15ml) icing sugar
1/2 tsp (2ml) dried lavender buds	1/2 cup (125ml) Mascarpone cheese
4 Ontario Peaches, peeled and halved	1/2 tsp (2ml) ground nutmeg

In large pot over medium-high heat, bring water and sugar to a boil, stirring occasionally; boil 5 minutes (do not stir). Add lavender; remove from heat and let sit 1 hour.

Add peaches to lavender syrup. Over medium-high heat, poach 8 minutes or until fruit is soft. Remove peaches with slotted spoon; continue cooking syrup 15 minutes or until reduced to 1/4 cup (50 mL).

In medium bowl, beat cream and icing sugar until soft peaks form; fold in cheese and nutmeg.

Arrange 2 peach halves each on 4 plates; top with Mascarpone cream and drizzle with lavender syrup.

Makes 4 servings.