

Tante Marie's Cooking School



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Old-fashioned desserts are making a comeback — this is an absolutely delicious way to serve the wonderful peaches that are so good now! Both the peaches and the sauce can be made ahead and chilled until ready to serve!

Tante Marie's Fresh Peaches with Sabayon Sauce

Ingredients

6 large fresh peaches
 1 lemon
 4 egg yolks
 1/3 cup sugar
 3/4 cup champagne (or white wine)
 1 to 3 Tbs. Kirsh
 1 cup whipped cream



Instructions

Bring a medium-sized pot filled with water to the boil. Drop the peaches into the boiling water for 60 seconds; remove from the water and peel. Cut the peaches into 1/2-inch slices and place them in pretty dishes or glasses. Sprinkle with the juice and zest of the lemon.



Place the egg yolks, sugar, champagne, and Kirsh in the top of a double boiler or sabayon pan; whisk off the heat until frothy. Place over direct or gently simmering water and whisk vigorously until the mixture is thick and creamy. Remove from the heat and let cool, stirring occasionally.



Meanwhile, in a separate bowl with a whisk, beat the cream until it forms soft peaks. When the sabayon is room temperature, fold in the lightly whipped cream, and spoon over the peaches.

Serves 6 to 8.

(The peaches can be kept in the fridge for 2 to 3 hours, and the cold sabayon can also be kept in a stainless steel or glass bowl in the fridge for 3 hours before serving.)



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