

# Perfectly Peachy

## Summer Desserts

It's summer — the season when nature takes center stage to produce an extravagant abundance of fresh and delicious things to eat. One of summer's chief delights is a fragrant, juicy peach, brimming with good nutrition — vitamins A & C — as well as good taste.

Here are some inviting new ways to enjoy this favorite summer fruit: four alluring desserts, as refreshing to eat as they are to look at. Festive and easy to whip up — who wants to be in the kitchen on a warm summer day? — these flavorful treats will delight family and friends. Each dessert features a surprise ingredient: Peachtree Schnapps, a crystal-clear cordial with the taste and aroma of lush, sun-ripened peaches.

Spirited Peach Sorbet is an ultra-light dessert perfect for those sultry summer nights. The ingredient list is simple and so is the preparation. Garnished with mint and served with your favorite cookies, this sorbet is a refreshing alternative to ice cream or sherbet.

Peach Tart Messalina is a spectacular-looking, party-perfect dessert. A pastry shell filled with Peachtree Schnapps-laced custard is topped with an arrangement of fresh peaches and strawberries. As a finishing touch, a glaze of the schnapps and peach preserves is brushed over the tart.

Another festive way to end a meal is with a Peach Ribbon Loaf. Alternating layers of ice cream, graham cracker crumbs and raspberry puree create a colorfully appealing frozen confection. Peach slices, whole raspberries and mint leaves lend the final elegant touch to this cooling dessert.

And if guests are craving "just a little something sweet" after dinner, Melba à la Creme is just the thing to serve. Sliced peaches and raspberries are macerated in Peachtree Schnapps and sugar, then spooned into all-purpose wine glasses and topped with fresh whipped cream to create an especially quick and light dessert.

Each of these sumptuous desserts is a perfect way to celebrate summer with family and friends.



### Peach Tart Messalina

- Pastry for single crust 9-inch pie
- 1/2 cup sugar
  - 2 tablespoons cornstarch
  - 1-1/4 cups milk
  - 1/3 cup plus 1 tablespoon Peachtree Schnapps, divided
  - 1/2 cup peach preserves
  - 2 ripe peaches, peeled, thinly sliced
  - 3 strawberries, thinly sliced

Prepare pastry from a packaged mix or favorite recipe. Fit pastry into a 9-inch tart pan with removable bottom. Prick bottom and sides of pastry thoroughly with a fork. Fit a piece of wax paper into pastry shell; fill with raw rice or beans. Bake in a 450°F. oven 8 to 10 minutes; remove rice or beans and paper. Bake 8 to 10 minutes longer or until golden brown. Cool before filling. Meanwhile in medium saucepan combine sugar and cornstarch; stir in milk. Stir over medium heat, until mixture boils and thickens; cook 1 minute longer. In small mixing bowl beat egg yolks. Gradually pour some of the hot milk mixture into yolks, beating constantly. Return mixture to saucepan. Cook, stirring, until mixture is thick. Remove from heat; cool slightly. Stir in 1/3 cup schnapps. Spread filling into cooled tart shell. Cover with wax paper. Chill 2 to 3 hours. Remove wax paper from tart; arrange sliced peaches around tart; arrange berries in center. Press peach preserves through a fine sieve. Stir in remaining 1 tablespoon schnapps. Brush over fruit.

Yield: 6 servings.

### Peach Ribbon Loaf

- 1 quart peach ice cream, softened slightly
- 2/3 cup Peachtree Schnapps, divided
- 2 cups graham cracker crumbs
- 1/3 cup sugar
- 1/3 cup butter or margarine, softened
- 1 package (10 ounces) frozen raspberries, thawed

Line a 9 x 5-inch loaf pan with plastic wrap. In large bowl mix ice cream and 1/3 cup schnapps. Spoon 2 cups into prepared loaf pan. Place bowl with remaining ice cream mixture and loaf pan in freezer 20 minutes. Meanwhile in small bowl combine graham cracker crumbs, sugar and butter; mix well. Layer 1 cup crumb mixture over ice cream in loaf pan. In blender container puree raspberries; strain seeds. Combine puree and remaining 1/3 cup schnapps. Pour over crumbs in loaf pan. Freeze 20 minutes. Carefully spread remaining ice cream over raspberries. Cover with remaining crumb mixture pressing lightly into ice cream. Freeze overnight for best results. Turn out loaf onto serving plate. Remove plastic wrap. Garnish with peach slices, fresh raspberries and mint, if desired.

Yield: 8 to 10 servings.

### Spirited Peach Sorbet

- 1 cup water
- 3/4 cup sugar
- 6 large ripe peaches, pitted, peeled
- 3/4 cup Peachtree Schnapps
- 1 large egg white

In small saucepan combine water and sugar; bring to boiling. Reduce heat, simmer 5 minutes. Chill. In food processor or blender puree peaches. (You should have 3 cups.) Combine chilled syrup, puree and schnapps; mix well. Pour into shallow metal pan; freeze about 2 hours or until mixture is frozen one inch around edges. Transfer mixture to food processor or bowl of electric mixer; add egg white. Process or beat just until smooth. Return to freezer. Cover. Freeze about 4 hours or until firm, or overnight for best results.

Yield: About 5 cups.

### Melba À La Creme

- 3 large ripe peaches, pitted, peeled, sliced
- 1-1/2 cups fresh raspberries
- 1 teaspoon sugar
- 3/4 cup Peachtree Schnapps, divided
- 1 cup heavy cream

In medium bowl combine peaches, raspberries, sugar and 1/2 cup schnapps; mix well. Let stand at room temperature at least 30 minutes. In small mixing bowl beat cream with remaining 1/4 cup schnapps. Spoon fruit and liquid into 6 balloon wine glasses. Spoon whipped cream into a pastry bag fitted with a large star tip. Pipe cream over fruit.

Yield: 6 servings.

