



Frozen White and Golden Peach Bellini Parfait*

prep time:
12 minutes*

makes 6 servings

*chill time extra

grocery list

fresh golden and white peaches
peach schnapps
peach sorbet
fresh lemon
sparkling wine
ShopRite imported ladyfingers

*Exclusive Chef Faith Alahverdian recipe.

frozen white and golden peach bellini parfait

3 golden peaches, cut in half and pitted
1 cup peach schnapps
3 golden peaches, pitted and diced
3 white peaches, pitted and diced
1 pint peach sorbet, softened
2 tsp. lemon zest
1 bottle sparkling wine Champagne
or Prosecco
ShopRite imported ladyfingers

1. Place peach halves in bowl, add peach schnapps and allow to macerate 30 minutes. Using slotted spoon, transfer peach halves from bowl to shallow dish and freeze until solid.
2. Meanwhile, in a medium bowl, combine diced peaches, sorbet and lemon zest. Place in freezer 1 hour to chill.
3. Place a frozen peach half, cut side up, in a martini glass or other decorative glass. Fill peach half with sorbet mixture. Carefully pour sparkling wine around the outside of the peach until the wine reaches halfway up the sides of the peach. Repeat with other peach halves. Serve with a single ladyfinger.

Per Serving: 354 calories, 42g carbohydrate, 2g protein, 1g fat, 0g saturated fat, 2g fiber, 40mg cholesterol, 17mg sodium

cook's journal

kitchen tools

chef's knife
cutting board
liquid measuring cup
grater
measuring spoon
medium bowl
slotted spoon
shallow dish
wooden spoon
6 decorative glasses
ice cream scoop

recipe note

This dessert is a take on the famous Bellini of Harry's Bar in Venice, Italy. Traditionally, this apéritif is a mixture of peach nectar and Champagne.

a good idea

For a variation that makes a great brunch dessert, prepare this with orange schnapps and orange sorbet for a frozen mimosa.

