



Print Works Bistro

Poached Peaches with Blueberry Puree

Interpreted from *Mastering the Art of French Cooking*, Julia Child

Equipment Needed

Knife and cutting board	Measuring cup
Large sauté pan	Rubber spatula
Strainer	Blender

Ingredients

3	cups	water
1 1/8	cups	sugar
1/2	each	vanilla bean (or 1 tablespoon extract)
5	each	peaches (free stone)

2	cups	blueberries
1/2	cup	sugar

Add water, sugar and vanilla to sauce pan and bring to a simmer over medium high heat. Stir until sugar dissolves.

Slice peaches in half; remove and discard pits.

Place peaches in syrup and cook 8 minutes just below a simmer.

Remove pan from heat and cool peaches in syrup for 20 minutes.

Drain peaches and peel while still warm. Cool peeled peaches in refrigerator.

Place blueberries and 1/2 cup sugar in blender. Blend on high 2-3 minutes or until puree is thick and sugar has dissolved. Chill sauce in refrigerator.

Place chilled peach halves on serving plate. Cover with blueberry sauce.

Serves - 5