



“This summer we have had a plethora of peaches. When I was asked to find a new pairing for the Stillwater Creek Cab, I grabbed a bottle and a few Peaches from our friends over at Tonnemaker Farms and went home to play around. When you get a hard sear on the peaches from a cast iron pan, the sugars begin to caramelize. Remove the peaches right before that moment when they start to burn. Try this dish. I promise you will enjoy it.

-Executive Chef Seth Fernald

FEATURED RECIPE

BURNT PEACHES & BURATTA



Serves 4

3-4 large fully ripe peaches, cut in half-pit removed

4 pieces of the best buratta you can find.

4 large handfuls of Arugula

15- basil leaves- torn

1/3 cup parsley leaves-

¼ cup mint leaves torn

1/3 cup favorite Extra Virgin Olive oil

¼ cup Aged Balsamic Vinegar

Black pepper

Sea Salt

Directions:

Heat a cast iron pan up to medium high heat. Brush cut side of peaches with a little olive oil and season with salt. Sear peaches cut side down for 3-5 minutes, until peaches start to caramelize and you start to smell a slight over caramelization. Flip peaches over onto skin for 1 minute to check the color on the peaches, if they aren't too charred then place cut side back down for an additional 1-2 minutes. Remove peaches from pan and place in a bowl, cover with plastic wrap for 1-2 minutes, allow peaches to steam briefly. Toss the peaches with Arugula & Herbs, Season liberally with Black pepper. Place buratta on a plate, serve peaches around the buratta and drizzle the olive oil and balsamic vinegar. Serve with Crostini or grilled bread.