



Brigit Binns

Grilled Peaches Stuffed with

Lavender-Absinthe Mascarpone

Serves 6 to 8

Wine Pairings:

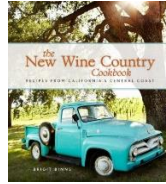
Central Coast: Tablas Creek "Vin de Paille" (40%

Grenache Blanc, 23% Viognier, 20% Roussanne,

17% Marsanne)

Farther Afield: Vin Glacé from the Willamette Valley,

Oregon



From [*The New Wine Country Cookbook:*](#)

[*Recipes from California's Central Coast,*](#)

Andrews McMeel, 2013

1 cup mascarpone

1 tablespoon absinthe

1 to 2 teaspoons honey, plus more for grilling the peaches

4 large ripe peaches, halved and pitted

1 teaspoon fresh lavender blossoms, pulled apart

In a small bowl, whisk together the mascarpone, absinthe, and honey; refrigerate until serving time. Taste for sweetness and add a little more honey, if desired.

Prepare a gas or charcoal grill for medium-heat grilling and make sure the grate is nice and clean. (Or, preheat a ridged griddle pan over medium heat.)

Brush the cut sides of the peaches with a little honey and place them cut sides down on the hot grilling surface. Grill for 1 to 2 minutes only, until marked by the grill and golden. Transfer to a platter or individual plates and mound 2 tablespoons of the mascarpone mixture into the center of each peach. Scatter a pinch of lavender over each one, and serve.