

ROSE CHILLED PEACH TARTINES WITH MASCARPONE AND FRESH THYME

I recently read Molly Wizenberg's new book, *Delancey* and made her Chilled Peaches in Wine. All you need is a few fresh peaches, bright wine, and a bit of sugar. I took some liberties with the recipe by using rosé, and tossing a few sprigs of fresh thyme in with the peaches while they marinated. I decided to enjoy these peaches on slices of toast that were smeared with a little mascarpone cheese.

Adapted from Molly Wizenberg's recipe for Chilled Peaches in Wine.

Ingredients.

4 large, ripe peaches, very thinly sliced
1/4 cup granulated sugar
2 cups rosé wine
3 sprigs fresh thyme, plus more for garnishing
french bread, thinly sliced
mascarpone cheese

Directions.

Place your peaches and sugar in a large bowl. Roll the thyme sprigs between your palms to release some flavor before adding them to the bowl. Gently toss the sliced peaches and thyme sprigs with the sugar. Add the wine and gently toss again. Cover the bowl and refrigerate for 12-24 hours.

When you're ready to serve the peaches, toast your bread slices. Allow them to cool for a minute or two before smearing them with a generous amount of mascarpone cheese. Lightly drain the peaches (it's okay if they're still dripping with boozy syrup) before topping the toasts with them. Garnish with a little fresh thyme and about a teaspoon of the syrup.

Enjoy immediately.

RECIPE BY KACIE MCMACKIN
www.withlovekacie.com

© 2010-2014