

Fresh Peach & Champagne Gelée

The ultimate refreshing summertime dessert, the key to this recipe is letting the gelatin partially set before adding the sliced peaches, so they're distributed throughout. Should you wish to make a kid-friendly version, you can substitute white grape juice for the Champagne.

Ingredients

Serves 8-10

- 4 fresh peaches
- 1 T lemon juice
- 3 ¼ oz envelopes unflavored powdered gelatin
- 1 750ml bottle champagne or sparkling wine
- 1 cup water
- ¾ cup sugar

Pour water into a small saucepan and sprinkle gelatin into cool water to allow it to bloom. After 5 minutes, add sugar and place the pan over medium heat and warm until gelatin and sugar is dissolved. Remove from heat.

Peel, pit and thinly slice peaches. Toss two sliced peaches with lemon juice, cover and place in the refrigerator for later use. Process the other 2 peaches in a blender until smooth. Stir in the Champagne and peach puree into gelatin mixture. Don't worry if it foams up, as this foam will subside as it rests. Refrigerate mixture until it sets to a loose gel, about one hour. Remove sliced peaches from refrigerator, stir into gelatin mixture and transfer entire contents to a chilled ring mold. Cover and place in the refrigerator overnight or until set.

When ready to serve, quickly dip the bottom of the pan into warm water and invert on a serving platter. Slice to serve.

