

## Peach Bellini

	Makes 5 Servings	Makes 10 Servings	Makes 15 Servings
<b>Peach Panna Cotta</b>			
Gelatin	¼ ounce	½ ounce	¾ ounce
Peach Juice	1#	2#	3#
Half and Half	8 ounces	1#	1# 8 ounces
Granulated Sugar	2 ounces	4 ounces	6 ounces

<b>Peach Gel</b>			
Gelatin	½ ounce	1 ounce	1 ½ ounces
Peach Champagne	1# 4 ounces	2# 8 ounces	3# 12 ounces
Water	8 ounces	1#	1# 8 ounces
Granulated Sugar	3 ounces	6 ounces	9 ounces
Raspberries	15 - 20 each	30 – 40 each	45 – 60 each

<b>Almond Lace Cookie</b>	
All-Purpose Flour	4.5 ounces
Granulated Sugar	4.5 ounces
Unsalted Butter, Room Temp	4.5 ounces
Light Corn Syrup	5 ounces
Almonds, blanched, sliced, and crushed	4.5 ounces



### Almond Lace Cookies

1. Cream together the flour, sugar, and butter in a mixer.
2. Add the corn syrup and mix until creamy.
3. Add the crushed almonds and mix until the nuts are evenly dispersed.
4. Remove from mixer. Place on parchment paper and roll into a log.
5. Place in freezer.
6. When ready to bake, slice pieces off and roll into balls. Press into discs onto a silpat lined sheet pan.
7. Bake at 350 – 400 degrees F for 5-7 minutes or until golden brown.
8. Remove from oven and let cool until you can remove from the pan in one piece (1-3 minutes).
9. Place on cutting board, and quickly cut out desired shapes.

### Peach Panna Cotta

1. Combine 4/8/12 ounces of the peach juice with the gelatin in a pot to bloom for 3 minutes.
2. Combine the remaining juice with the half and half in a bowl.
3. After the gelatin has bloomed, add sugar and melt over low heat.
4. After it has completely melted, stir into the juice mixture.
5. Place into glasses to set in the refrigerator for at least 45-60 minutes. The longer it has to set the better it will be.

### Peach Gel

1. Bloom the gelatin with the water.
2. After the gelatin has bloomed, add sugar and melt over low heat.
3. Pour champagne into a large bowl.
4. After the gelatin has melted stir into champagne.
5. Pour over the set Panna Cotta, and place in refrigerator for around 45 minutes. Leave it in too long and it might be too difficult to insert the raspberries.
6. After Peach gel is partially set, insert 3-5 raspberries into the gel to create a suspended appearance.
7. Place in the refrigerator to completely set, approximately one hour.
8. Once set, stick the almond lace cookie into the dessert and serve.