



Cast Iron Georgia Peaches, Mascarpone and Candied Pecans

Yield 8 Servings

Equipment: Cast Iron Skillet, Mixer, Fryer, and Oven

Cast Iron Georgia Peaches

4 Large Georgia Peaches
3T. Peanut Oil

Mascarpone Mousse

1C. Heavy Cream
¼ C. Sugar
½ C. Honey
1# Mascarpone Cheese

Candied Pecans

2C. Pecan Halves Pieces
1 C. Powdered Sugar

Procedures:

Preheat 350*

Cast Iron Georgia Peaches:

Place the cast iron skillet on the burner on medium heat and let heat for two minutes. Add the oil and place the peaches in the skillet cut side down. Let cook for two to three minutes or until caramelized. Cover and place in the oven for five minutes or until soft and complete roasted.

Mascarpone:

Place the cream and sugar into the mixer. Whip the mixture until soft peaks are achieved. Set aside. Stir the honey and Mascarpone together until smooth. Gently fold the whipped cream and the Mascarpone together until combined and smooth. Refrigerate until needed.

Candied Pecans:

Fryer 325*

Deep-fry the pecans until slightly golden and cooked through. (2-3 Min.) Toss the fried pecans in the powdered sugar until sugar is dissolved; roast in the oven for five minutes stirring occasionally to caramelize the sugar evenly. Set aside until needed.

Assembly:

Place the Cast Iron Georgia Peach's in the center of the plates. Top with a generous scoop of the Mascarpone and add the candied nuts. Serve. Enjoy.

Optional Garnishes: Mint, Vanilla Sauce, Powdered Sugar,