



Peaches roasted in vermouth

4 servings

🕒 30 minutes

A dessert that mixes sweetness and bitterness and provides you with amazing bites.

Ingredients

- 4 peaches, halved and pitted
- 1 cup of Red Vermut Falset
- Modena balsamic vinegar

Preparation

Put the halved peaches and the vermouth in a baking dish. Turn the peaches over a few times so they are coated with the vermouth and arrange them cut side down.

Roast for about 20 minutes in the preheated oven (220°C).

Remove from the oven, turn the peaches over so the uncut sides are glazed with the cooking liquid, and let cool.

Drizzle with some Modena balsamic vinegar.