



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

JULY 2016
Recipe 86

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Summer Peach Charlotte Cake with Schnapps.

PREPARATION

Make Filling:

- 1 - In saucepan, stir sugar and cornstarch. Gradually whisk in milk. Heat over medium-high heat, slowly stirring, until mixture comes to boiling, 3 minutes; boil until very thick, 1 minute.
- 2 - In bowl, lightly beat yolks. Stir 1/3 cup of hot milk mixture into yolks. Stir yolk mixture into milk mixture in pan; cook over medium-low heat, stirring, until instant-read thermometer registers 160, about 4 minutes.
- 3 - Scrape into bowl. Stir in almond extract. Place plastic wrap directly on surface; let cool. Refrigerate until very thick, 45 minute.

Make Charlotte:

- 1 - Line bottom of 9-inch springform pan with foil. Coat foil and sides of pan with cooking spray. Stand ladyfingers upright around side of pan. Line bottom with halves, tearing into pieces to fit.
- 2 - Thinly slice 2 peach halves for garnish and reserve. Place remaining halves, cut side down, in bottom of pan on top of fingers. Spoon filling over peaches.
- 3 - Pour schnapps into small saucepan. Sprinkle gelatin over top. Let stand 5 minutes to soften. Gently heat over low heat until gelatin dissolves completely. Let cool.
- 4 - In large bowl, beat the cream until foamy. Gradually beat in sugar until very soft peaks form. Beat in vanilla and gelatin mixture and continue to beat until stiff peaks form.
- 5 - Spoon whipped cream over filling in pan. Arrange reserved peach slices around edge. Cover and refrigerate for 4 hours or overnight.

Summer Peach Charlotte Cake with Schnapps.



Cook's Note: In celebration of peach season, this Peach Charlotte cake, modified from the classic French Charlotte Russe cake, is easier to make than it looks thanks to the beauty the ladyfingers and thinly sliced peaches provide. Happy 4th of July!

Bon Appetit
-George

(photo by Marc-Henri)

INGREDIENTS

For Filling:

- 1/3 cup sugar
- 2 tablespoons cornstarch
- 1 1/4 cups milk
- 3 large egg yolks
- 1/2 teaspoon almond extract

For Charlotte:

- 6 ounces ladyfingers (soft variety)
- 2 (15 ounce) cans peach halves in juice, drained, patted dry
- 3 tablespoons peach schnapps
- 1 (1/4 ounce) package unflavored gelatin
- 1 1/2 cups heavy cream
- 1/4 cup sugar
- 1 1/2 teaspoons vanilla extract

COOK'S NOTE:

In celebration of peach season, this Peach Charlotte cake, modified from the classic French Charlotte Russe cake, is easier to make than it looks thanks to the beauty the ladyfingers and the thinly sliced peach provide.

Bon Appetit!
-George