

Roasted peaches

The creme fraiche and the lavender syrup can be made well in advance and have many other uses.

CREME FRAICHE

1 cup heavy whipping cream

1/4 c buttermilk

Juice of 1 lemon

Combine all ingredients in a glass jar or bowl and let sit on the kitchen counter for 24-48 hours. Check on thickness daily and stir. Once it thickens refrigerate. It will keep for a month or more since it is a fermented product.

LAVENDER SYRUP

1 cup sugar

1 cup water

1 Tbsp dried lavender blossoms

Heat the sugar and water to a simmer and cook to dissolve sugar.

Remove from heat and add the lavender. Steep until cool enough to refrigerate then refrigerate until ready to use. Strain before using.

ROASTED PEACHES

Peaches

Ground almonds

preheat oven to 400 degrees

Cut peaches in half, remove pit, and brush the cut side with lemon juice. Place skin side down on a parchment or foil lined baking sheet.

Sprinkle each half with approx. 1tsp. of brown sugar. Bake for 12-20 minutes or until the peaches are just tender. Depending on size.

Serve warm with a dollop of creme fraiche, sprinkle of almonds, and a drizzle of syrup.