

## Perfectly Rosie Peaches with Crème Fraîche

*These peaches, as you may guess, are delicious with ice cream—especially, I think, vanilla, strawberry, or ginger.*

*They're also delicious spooned over oatmeal or with yogurt for breakfast. They are so versatile, in fact, it's worth doubling or tripling the recipe when peaches are in season; keep some in the refrigerator for a snack, breakfast, or dessert all week. The ingredients list is flexible, too: you can use white peaches, yellow peaches, nectarines, or plums. Just be sure they're in season and ripe.*

2 cups dry rosé

½ cup sugar

2 strips orange zest, about ½ inch wide and 3 inches long

2 fresh rosemary sprigs

1¼ cups water

4 ripe yellow or white peaches or nectarines (about 1¼ pounds total), quartered and pitted

¼ to ½ cup crème fraîche

1. In a saucepan over medium heat, combine the wine, sugar, orange zest, rosemary, and water and bring to a simmer, stirring to dissolve the sugar. Add the peaches, skin side down, and simmer for 15 minutes, or until soft. Remove from the heat and let the peaches cool to room temperature in the poaching liquid. (You can cover and refrigerate the peaches in their liquid at this point for up to 1 day.)

2. Using a slotted spoon, transfer the peaches carefully to a wide bowl, placing them in a single layer.

3. Return the poaching liquid to medium heat and return to a simmer. Cook until reduced to a slightly syrupy texture (but not as thick as chocolate syrup; you want it to remain somewhat runny), 20 to 30 minutes longer. Remove from the heat. Discard the rosemary sprigs and orange zest.

4. To serve, place 4 peach quarters, flesh side up, in each of 4 dessert dishes. Drizzle each portion generously with the rosé syrup and top with 1 to 2 tablespoons of the crème fraîche. Serve immediately. (Store any remaining rosé syrup in a tightly sealed jar in the refrigerator for up to 1 month.)

Serves 4