



Beaufort House Inn ~ Asheville NC 28801  
[www.beauforthouse.com](http://www.beauforthouse.com)

## Fresh Local Peach Crepes

Serves 8 -10 (2 crepes per serving)

### Ingredients:

- Crepe Batter: See separate Crepe Recipe dependent upon # of servings
- 1 cup of fresh sliced peaches per serving – apples can be a great alternative in season
- Madeira and Peach Nectar Juice
- Cinnamon and Nutmeg
- Pineapple Sage – chopped fine
- Fresh whipped cream – sprig of fresh pineapple sage

### Preparation:

- Peaches: Wash/slice peaches, leaving the skins on. Keep slices about 1/8" thick so peaches do not break down in cooking process. Toss with finely chopped pineapple sage from herb garden.
- Place ¼ cup Peach Nectar Juice and 1/8 c Madeira in bottom of deep pot with peaches, layered with sprinkle of cinnamon and bring to slow simmer, stirring often until just barely softened.
- Crepes: Heat griddle and ladle 1/3 cup batter into a 6" circle. Cook on each side about 1 minute until golden. Stack prepared crepes on top of each other in a deep covered dish to keep warm and soft until serving time.
- Peach Sauce: Measure ½ cup per serving into a saucepan. Bring to medium heat. When bubbles appear around the edges, slowly whisk in the slurry mixture (cornstarch + water). Whisk constantly over medium heat until mixture begins to thicken – reduce heat to simmer, whisk occasionally until ready to serve.

### Presentation:

- Place two crepes on each plate. Ladle ½ cup of cooked peaches in middle of each crepe and roll up into center of plate, side by side
- Spoon hot peach sauce around the crepes with a drizzle over the top



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- Garnish with fresh whipped cream, fresh ground nutmeg - freshly grate nutmeg on top of rolled crepes and whipped cream...great aromatherapy ☺ Finish with sprig of pineapple sage herb.