



Globally Inspired Flavor Solutions®

Peach Thyme Bellini

Yield: 8-10 servings

INGREDIENTS	MEASUREMENTS
Peaches, peeled and chopped	½ lbs (approx. 3 cups chopped)
Sugar	½ cup
Lemon Juice	1 tbsp
SupHerb Farms Fresh Frozen Thyme	1 tsp
Peach, sliced	1 for garnish
Thyme, sprig	
Prosecco or Sparkling Water	2 bottles

PREPARATION

1. In a heavy saucepan, heat the chopped peaches, sugar, lemon juice and SupHerb Farms Fresh Frozen Thyme over medium heat until mixture is thick and syrupy, approximately 8-10 minutes.
2. Remove the peach mixture from heat and allow it to cool.
3. Purée the peach and thyme mixture in a blender until smooth.
4. Spoon 3 tbsp. of peach purée into a champagne flute.
5. Pour in Prosecco or Sparkling Wine and stir until combined. Serve cold.

NOTE: The peach purée can be made up to 2 days in advance. This recipe can easily be halved, adjust the amount of sugar according to your taste and the ripeness of the peaches.