

Chef from the Hood Recipes



Chef:
Duskie Estes & John Stewart

Restaurant:
Zazu

Recipe:
Zazu Bellini sorbet!

Ingredients:

- 1 1/4 pounds ripe peaches
- 1/2 cup sugar (or to taste)
- 2 tablespoons lemon juice
- 1 cup Moscato d' Asti
(we like to use Bonny Doon Moscato del Solo, use any you desire...)

This bellini is a famous creation of Cipriani at Harry's Bar in Venice. Duskie says, John and I were lucky enough (and rich enough) to enjoy bellini on our trip through Northern Italy. There, the chefs blend white peaches into Prosecco, an Italian sparkling wine. It inspired us to make this version with Moscato del Solo from Bonny Doon, to be enjoyed as a dessert sorbet.