

Fresh Ideas featuring:

Fresh *Fruits*
from *Chile*



FRESH CHILEAN PEACHES FOSTER SHORTCAKE

1/3 cup packed light brown sugar
4 Tbs. (1/2 stick) butter
1-1/2 lbs. ripe fresh Chilean peaches, sliced (about 2-1/2 cups)
1/4 cup rum or orange juice
2 tsp. cornstarch
6 large biscuits
1 cup fresh Chilean blueberries

In a saucepan, heat brown sugar and butter, stirring constantly, until bubbly. Add peaches; stir gently until peaches are barely tender, about 5 minutes. In a cup, combine rum and cornstarch; stir mixture into peaches. Cook and stir until clear and thickened, about 2 minutes.

To serve: Split biscuits crosswise and spoon half of the peach mixture over the bottoms. Replace the biscuit tops; cover with the remaining peach filling. Garnish with blueberries and if desired whipped cream and mint leaves.

Makes 6 portions



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

