

VIETRI[®]
Inspiring Life, Italian Style

Tuscan Style
THE BEST PLACES FOR LUNCH

Pasta Salads
5 FRESH & EASY SUMMER SOLUTIONS

Lemon Love
VISIT ITALY'S EXOTIC POSITANO

Tastes of Italia

THE BEST IN ITALIAN COOKING

AUGUST 2010

Fruits of Summer

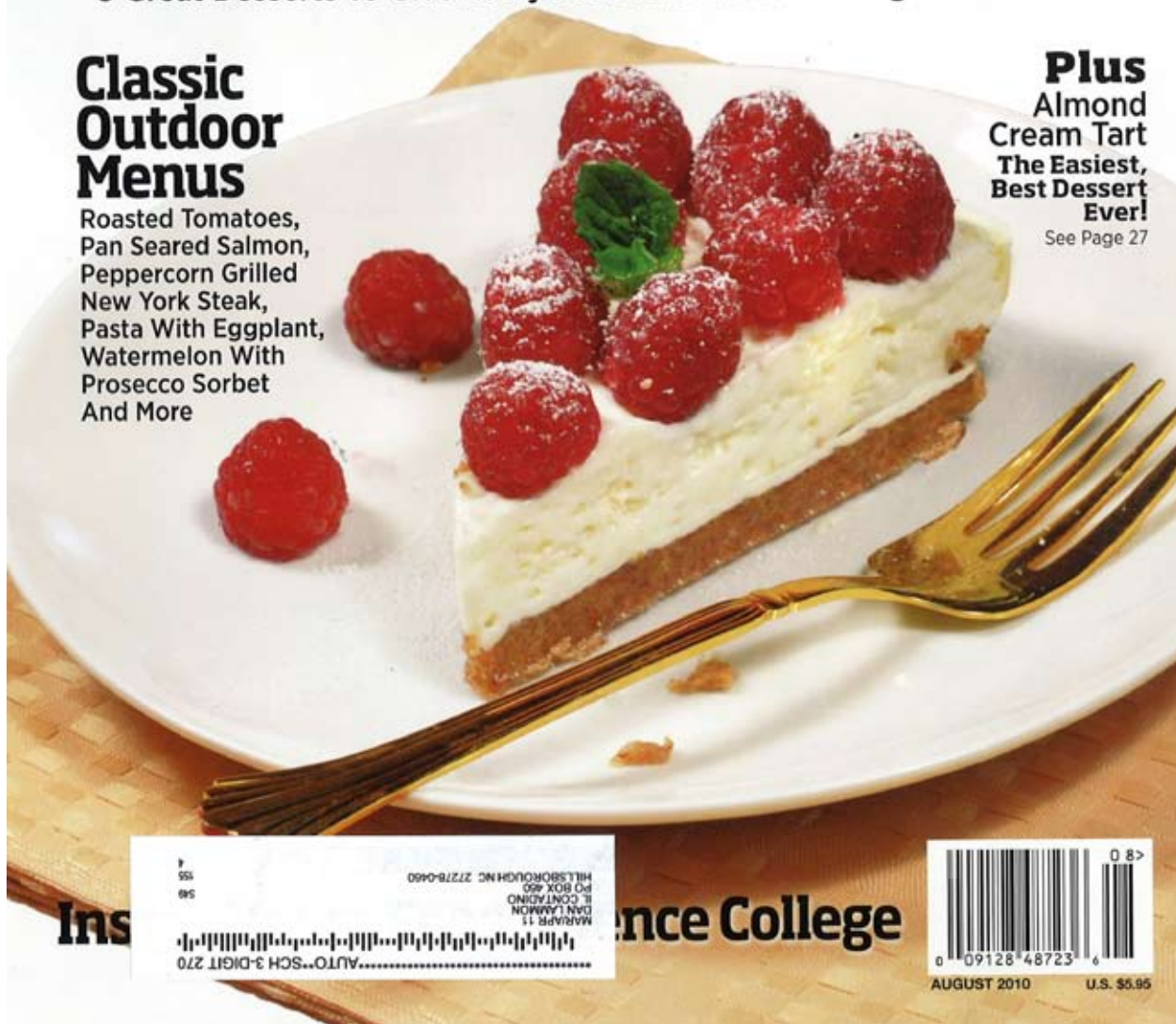
9 Great Desserts To Give Every Meal The Perfect Ending This Season

Classic Outdoor Menus

Roasted Tomatoes,
Pan Seared Salmon,
Peppercorn Grilled
New York Steak,
Pasta With Eggplant,
Watermelon With
Prosecco Sorbet
And More

Plus
Almond
Cream Tart
The Easiest,
Best Dessert
Ever!

See Page 27



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AUGUST 2010 U.S. \$5.95

VIETRI®

Inspiring Life, Italian Style

DESSERTS



Quick Peach Jam

- 2 pounds ripe peaches, pitted and diced
- 1½ cups sugar
- ½ teaspoon fresh lemon juice

In a wide shallow skillet, combine the peaches and sugar. Set on medium-high heat and bring to a boil. Reduce heat to medium, stirring often. Simmer until mixture is thick, about 12 to 15 minutes. Add the lemon juice and remove from the heat. Let cool, then transfer to a plastic container and refrigerate up to 3 weeks.

Makes 48 one-tablespoon servings, or about 3 cups. Is also great on vanilla ice cream or gelato.



Poached Peaches with Raspberry Sauce

- 4 ripe peaches
- ½ cup sugar
- 1 cinnamon stick
- 6 whole cloves
- Juice of 1/2 lemon
- 2½ cups water
- 4 tablespoons raspberry jam

Peel the peaches, but leave them whole. In a medium pot, combine sugar, cinnamon, cloves, lemon juice and water. Bring to a boil, reduce to simmer and add peaches. Cook 5 minutes. Remove with slotted spoon, set aside to cool. When the peaches cool, halve them and remove pits. To serve, strain syrup and pour 4 tablespoons on peaches. Take raspberry jam and microwave for 10 to 12 seconds. Remove and top peaches. Serve with fresh mint for garnish, if desired.

Makes 4 servings.



Peaches and Cream

- 4-6 ripe yellow peaches
- 1 cup whipping cream
- ¼ cup powdered sugar
- ¼ teaspoon almond extract

Peel and slice the peaches, and place in a serving bowl. Beat together cream, sugar and almond extract. Spoon 2 tablespoons of cream mixture into peaches, tossing to mix well. Serve with remaining cream.

Makes 4 servings.