

GRACE GOUDIE

Peach Panzanella Toast Recipe

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INGREDIENTS:

- 1 slice toast
- ½ ea peach, sliced
- 1 oz prosciutto

Sweet pea pesto:

- 1 cup sweet peas
- 1 clove garlic
- 2 cups basil
- 1 tsp lemon juice
- ½ cup extra virgin olive oil
- ⅓ cup Parmesan, grated

DIRECTIONS:

1. Start by cutting the peach slices a quarter of an inch thick.
2. **For the pesto:** Cook the peas in boiling water until tender. Once cooked, shock the peas in ice water to cool down. Once cool, drain the peas from the water completely. In a food processor, blend the peas, garlic and basil until smooth. Add the Parmesan cheese and blend to a thick paste. Add the lemon juice and olive oil while the food processor is running.
3. **Toast assembly:** Spread the pesto on your crunchy piece of toast. Nicely fan the peaches on top of the pesto. Finish the toast with the prosciutto fluffed on top.