



Our Executive Chef Corbin Tomaszkeski shares an exclusive recipe featuring **Holt Renfrew Redhaven Peaches**, available in our Holts Holiday Shop.

Frozen yogurt is a great treat even in the winter season.
~Chef Corbin

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HOLT RENFREW

Peach Vanilla Yogurt in a Cone

Serves 8

3 tbsp. maple syrup
1 L plain yogurt
1 vanilla bean, scraped
1 cup **Holt Renfrew Redhaven Peaches**, drained and chopped

1 $\frac{1}{4}$ cup sesame seeds
 $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup egg whites
3 tbsp. egg whites
2 tbsp. flour
dash of sesame oil

Frozen Yogurt:

In a bowl combine syrup, yogurt and vanilla bean. Empty into ice cream maker and churn according to manufacturers instructions. Place chopped Holt Renfrew peaches in a bowl and spoon in frozen yogurt. Stir together.

Tuile cookie for cone:

Preheat oven to 300°F. Mix all ingredients together in a bowl. Using a small spatula spread the mixture evenly $\frac{1}{16}$ inch thick in a 4 inch circle on a cookie sheet lined with a sil pat mat. Bake in oven until crisp and gold, approximately 10 minutes. Roll tuile over a cone shape. Once cool, scoop frozen yogurt into cone and enjoy!