

## Melocotones Rellenos

(Braised Peaches with a Pork and Almond Filling in a Brandy and Muscat Sauce)

Serves 8

8 large, firm fresh peaches (about 1/2 pound each), unpeeled

**For the filling:**

1/3 cup whole almonds, toasted  
1/4 pound medium-ground pork  
1/4 cup fresh white bread crumbs  
1 egg, beaten  
1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
1/8 teaspoon ground cinnamon  
1 tablespoon finest-quality brandy

**For the peaches:**

2 tablespoons olive oil  
2 tablespoons butter  
1 to 2 tablespoons flour  
6 tablespoons full-bodied brandy  
1/4 cup sweet muscat wine  
5 whole cloves  
2 cups Veal stock  
Salt to taste, if necessary

**For the roux:**

1 tablespoon flour  
1 tablespoon butter

With the help of a knife and melon-ball scoop, carefully remove pits from whole peaches without cutting them in half. Reserve pits.

**To prepare the filling:** Grind almonds finely in a food processor. Mix them in a medium bowl with all filling ingredients, and stuff peaches with mixture (about 1.5 tablespoons per peach).

**To cook the peaches:** Heat oil and butter in a large skillet. Put flour on a dish and dip the stuffed side of each peach into flour; sauté peaches over medium heat, stuffing side down, until golden. Set aside 1 T of the flour.

Transfer peaches to a large, lidded flameproof casserole, stuffed side up. Remove fat from skillet; deglaze with brandy and pour into casserole. Add muscat wine, cloves, and veal stock. Bring liquid to a boil, reduce heat to medium, add reserved pits, and simmer peaches, partially covered, for 35 minutes.

Arrange peaches on a platter, stuffing side up, and keep warm. Discard pits. Make the roux: Warm butter, add flour and stir on medium heat until golden. Add to the sauce. Reduce sauce to 1 cup. Taste for seasoning. Pour sauce over peaches and serve immediately.

**Wine Pairing:**

Marimar Estate Mas Cavalls Pinot Noir

**Recipe from:**

*The Catalan Country Kitchen*, page 86  
by Marimar Torres