



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

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

1 <sup>1</sup>/<sub>4</sub> cup sesame seeds  
<sup>1</sup>/<sub>2</sub> cup sugar  
<sup>3</sup>/<sub>4</sub> cup egg whites  
3 tbsp. egg whites  
2 tbsp. flour  
dash of sesame oil

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### 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 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!