



# *Peach, Prosciutto and mozzarella skewers*

Served with Graham Beck Pinot Noir Rosé Vintage

Serves 6



**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE

*Celebrate what Matters*

## Ingredients

### FOR THE PEACHES

6 ripe peaches, pitted and quartered  
125ml (1/2 cup) Graham Beck  
Pinot Noir Rosé Vintage

### FOR THE SKEWERS

12 baby mozzarella balls  
12 slices of prosciutto  
12 basil leaves  
12 cocktail skewers

### FOR THE DRESSING

30ml (2 tbsp) of the  
Graham Beck Pinot Noir Rosé Vintage  
used to macerate the peaches  
30ml (2 tbsp) olive oil  
15ml (1 tbsp) balsamic vinegar  
Salt and freshly ground black pepper to taste

## Method

### 1. FOR THE PEACHES:

Place the peach slices in a medium bowl and pour the Graham Beck Pinot Noir Rosé Vintage over it. Set aside for 10 minutes, and turn it after 5 minutes.

### 2. FOR THE SKEWERS:

Remove the peach slices from the pickling liquid. Reserving the liquid, skewer the peach slices with prosciutto, basil and mozzarella balls.

### 3. FOR THE DRESSING:

In a small bowl, combine the dressing ingredients and whisk until emulsified. Drizzle the dressing over the skewers and serve with the Graham Beck Pinot Noir Rosé Vintage.