

OVEN-ROASTED PEACHES
WITH SWEET ALMOND ICE CREAM



INVERTED PUFF PASTRY

Butter 84%	280g
All-purpose flour	100g
All-purpose flour	235g
Salt	8g
White vinegar	2g
Water	100g
Melted butter	80g

BEURRAGE

Using the dough hook in a stand mixer, **mix** together the butter and smaller portion of flour and **mold** into a square.

DÉTEMPRE

Using the dough hook in a stand mixer, **knead** together the larger portion of flour with the salt, water, vinegar and warm melted butter.

Shape into a square and leave to **rest**.

LAMINATING THE DOUGH

Place the second mixture at the center of the first mixture, and **fold** a book turn.

Leave to **rest** before **folding** another book turn.

Leave to **rest** before **folding** a letter turn.

Leave to **rest** overnight.

Fold another letter turn, then **spread out** the dough and **cut** to shape.

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Note: To make the process easier, it is best to make the second mixture before the first mixture, before laminating.

ALMOND ICE CREAM

50% ALMOND PASTE FROM PROVENCE	500g
Whole milk	1480g
Milk powder 0%	60g
Sugar	25g
Ice cream stabilizer	8g
Invert sugar	90g
Whipping cream 35%	110g

Carefully **weigh** all the ingredients.

Use an immersion blender to **soften** the ALMOND PASTE with a small portion of the milk.

Put the remaining milk in a pasteurizing machine set to a high temperature setting or a saucepan.

Once the mixture has reached approx. 85°F (30°C), **add** the dry milk, sugar, stabilizer, invert sugar and cream.

At 115°F (45°C), **add** the softened ALMOND PASTE, stirring vigorously.

Complete the pasteurization process.

Leave to **sit** at 40°F (4°C) for 12 hours. **Churn**.

Extrude the ice cream into tubs and **store** with the lids on at -5-0°F (-20 to -18°C).

CRISPY PASTRY BISCUITS

Sugar	60g
Inverted Puff Pastry	400g
NOROHY VANILLA	4g

Roll out the puff pastry to a thickness of 2.5mm.

Cut into a 30 × 40cm rectangle.

Split the vanilla bean and **extract** the seeds.

Mix the seeds with the sugar.

Sprinkle the vanilla sugar onto the pastry, then roll up.

Firmly **squeeze** the roll in plastic wrap.

Store in the refrigerator.

Cut the roll into 2mm rounds, then **spread out** between two sheets of parchment paper to a thickness of 1mm.

Bake between two baking trays (keep the two sheets of baking paper in place) until they have an even golden color. **Store** in a dry place.

ASSEMBLY AND FINISHING

White peaches	2000g
Yellow peaches	2000g
Acacia honey	400g
Butter	400g
Rosemary	SQ
NOROHY VANILLA	SQ

Cut the peaches in half.

Remove the peach pits and peels by dipping in boiling water then iced water. **Store** in the refrigerator.

Quickly **heat up** small but equal quantities of honey and butter.

Add a sprig of rosemary, a quarter of a split vanilla bean and three peach halves.

Regularly **sprinkle** the peaches with water and **roast** on a low heat.

Place on a plate.

Use a small amount of water to **deglaze** the butter and honey, then sprinkle onto the peaches.

Put the rosemary and vanilla in place and **add** a quenelle of almond ice cream and a few pastry biscuits.