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Published July 6th, 2011

Pêche Jaune Caramelizéet Noisette Grillées

(Caramelized yellow peach with toasted hazelnuts)

INGREDIENTS

- 2 yellow peaches
- 1-2 tablespoons unsalted butter
- 1/4 cup granulated sugar
- 1 vanilla bean
- 1/2 ounce toasted hazelnuts, broken into pieces
- 1 cup whipped cream (whip with 1 ounce of powdered sugar below)
- 1 ounce powdered sugar
- 2 mint leaves for garnish

DIRECTIONS

Blanch peaches in pot of boiling water for 30 seconds to a minute, just to loosen skins. Cool, peel and cut into quarters, working around the pit. Discard pit and set aside peach quarters. In a medium sauté pan, melt butter. Add peaches, sugar and scrapings from vanilla bean. Cook over medium-high heat just until peaches and sugar begin to caramelize. Cool and reserve any pan juices to drizzle over peaches and cream.

To serve, spoon peaches onto plate, garnish with whipped cream, hazelnuts and mint leaves.

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