



Crafted
Passion
by Gérard Dubois

PEACH DEVOTION

Recipes

Peach Basket

95 g fresh milk
75 g cake flour
40 g sugar
25 g almond powder
10 g cocoa butter
15 g peach coulis
pinch of salt
pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into basket shapes when golden brown and still warm.

Peach Chibouste Cream

100 g milk
60 g yellow peach puree
40 g egg yolks
40 g sugar
8 g cornstarch
3 g soaked gelatin leaves
120 g whipped cream

Make a pastry cream base, add the peach puree and fold in the gelatin. Finish by folding in the whipped cream.

Dried Peach Slices

Slice fresh peaches and lay out on a silpat mat or a non stick baking tray. Dry for 5 hours at 80°C. Dust with sugar just before removing from the oven.

Decoration

Pulled sugar



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