





Peach, Honey and Rosemary Ice-Cream Base

Ingredients:

WHITE PEACHES	250 G	SUGAR	100 G
SPRIG OF ROSEMARY	1	MILK	300 ML
HONEY	25 G	CREAM	200 ML
EGG YOLKS	100 G		

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Honey Peaches	25 g 250 g	Put in bowl	 140°C	Intermittent OIOI	7 min	Open	
2	Egg yolks Sugar Milk Cream Sprig of rosemary	100 g 100 g 300 ml 200 ml 1	Fold in	 85°C	120 rpm	5 min		Cook until temperature is reached Taste and adjust seasoning
3			Remove, cool and remove rosemary					
4			Pour mixture into an ice-cream maker. When set, place in freezer.					



CHEF'S TIP

Apricots and other varieties of peach (bush, yellow, etc.) can be used instead of white peaches. Aromatic herbs can also be used as required (lemon thyme, mint, tarragon, citronnelle, etc.)

