

Peach Clafoutis

The tender peaches nestled in the velvety custard are a delightful contrast, making each bite a burst of fruity goodness. Whether served warm or at room temperature, our Peach Clafoutis is a delightful treat that captures the essence of summer. Get ready to savour the taste of sunshine in every delectable spoonful!

500g white peach segments
10g almond milk
100g peach purée
65g almond powder
75g sugar
10g potato starch
50g whole egg
20g egg yolk
65g cream 40%

METHOD. Place the white peach segments together with the almond milk and peach puree into a plastic bag and cook sous-vide. Mix the almond powder with the sugar, potato starch, eggs and cream. Store overnight in the fridge. Pipe the almond mixture into a cooking pot and carefully place the sous-vide peaches in the mixture before baking at 280°C for 25 min.

Notes
