



Marinated peaches with lychee foam



Rezept für 4

Ingredients for the peaches

200g sugar
350ml white wine
1 vanilla pod
½ cinnamon stick
1 star anise
4 vineyard peaches

Ingredients for the lychee foam

440ml lychee juice
40ml grapefruit juice
8ml rose syrup
10ml lemon juice
7g gelatine

Preparation the peaches

Caramelize the sugar and stir in white wine. Add spices and allow to cool slightly. Place peaches in vacuum bag and pour in caramelwine stock. Seal vacuum bag and cook in oven on Steam 85 °C for about 30 minutes. Leave to cool. Skin peaches, halve and remove stone. Pass the stock through a sieve.

Preparation the lychee foam

Soak gelatine in water. Warm other ingredients slightly and stir in gelatine. Cool until the mixture congeals. Pour into a Kisag whippedcream charger and charge with 2 capsules.

Anrichten

Cooking level for the peaches

With Preheat

30 minutes | Steam setting at 85 °C