



## **Bourbon Peaches, Hazelnut Crunch, Peppermint**

*(Advanced) – about 10 servings*

*“I had the opportunity this year to go to Tales of the Cocktail, a cocktail and spirits event in the great city of New Orleans. I was truly inspired by the whole place! When I came back and was working on my late summer menu I wanted to incorporate some of flavors and tastes of Louisiana. I thought bourbon and peaches would be a great combination. Sweet from the ripe peaches, heat from the bourbon and a little crunch from the hazelnuts. Cheers.”-Johnny*

### **Bourbon Peaches**

8 leaves fresh verbena  
2 peaches  
600 grams simple syrup  
100 grams Bourbon

### **Hazelnut Crunch**

420 grams hazelnuts, cracked slightly  
75 grams honey  
5 grams salt  
40 grams egg whites

### **Peppermint Ice Cream**

715 grams milk  
67 grams peppermint leaves

665 grams Peppermint milk  
100 grams glucose syrup  
22 grams Trimoline  
60 grams milk powder-0%  
100 grams whole eggs  
110 grams sugar  
4 grams ice cream stabilizer  
220 grams heavy cream

### **Bourbon and Honey Reduction**

100 grams bourbon  
100 grams honey

### **Peach Champagne Gelee**

6 sheets gelatin  
375 grams Peach Verbena Poaching Liquid  
375 grams champagne

### **Bourbon Peaches**

Place all of the ingredients in a bag and cryovac. Place the sealed bag in an 85°C hot water bath regulated with a circulator. Cook until the core temperature is 85°C. Chill in an ice bath.

### **Hazelnut Crunch**

Combine all of the ingredients. Spread the mixture on a sheet tray lined with a Silpat. Bake at 350°F until golden brown. Cool to room temperature then break the crunch into small pieces. Store in an airtight container.

### **Peppermint Ice Cream**

Blanch the peppermint leaves in simmering water. Remove the leaves from the hot water and transfer immediately into ice water. Strain. Place in a pot with the milk and bring to a simmer. Turn off the heat, cover and allow mixture to steep for 20 minutes. Blend the leaves and milk using an immersion blender. Strain through a fine mesh strainer. Scale the strained milk and add extra milk so the liquid totals 665 grams.

Combine the peppermint milk, glucose, Trimoline and milk powder in a large pot. Bring to a simmer. Place the eggs in a separate bowl. Mix together the sugar and stabilizer and whisk into the eggs. Slowly pour the hot milk mixture into the eggs, whisking constantly, until the eggs are warmed. Return the eggs to the large pot. Cook to 82°C, stirring constantly. Remove from heat and strain through a fine mesh strainer. Chill in an ice bath, add the heavy cream then refrigerate overnight. Blend ice cream base with an immersion blender and process in an ice cream machine according to manufacturer’s instructions.

### **Bourbon and Honey Reduction**

Place the bourbon in a small pot and ignite. Once the flames have burned out, add the honey and reduce the liquid to desired consistency.

### **Peach Champagne Gelee**

Bloom the gelatin in cold water. Strain and squeeze out the excess water. Heat a small portion of the poaching liquid and melt the gelatin in the hot liquid. Whisk into the remaining ingredients. Pour into a shallow pan and chill until set.

### **Assembly**

Arrange peaches and pieces of hazelnut crunch on a plate. Spoon the bourbon and honey reduction over peaches and hazelnut crunch. Scoop peppermint ice cream on top of crunch. Place irregular pieces of gelee around dessert. Garnish with micro mint leaves.