

NOROHY

• BOLD AND ETHICAL VANILLA •

JUST PEACHY



MAKES 12

PEACH IN RED WINE

Red wine	2000g
Sugar.....	215g
Orange blossom water.....	45g
Oranges	2
Lemons	2
White peaches	6

Put the red wine, sugar and orange blossom in a saucepan. Add the quartered oranges and lemons.

Cut the peaches in half, pit them and put them in the wine syrup. Simmer over low heat until the peaches are tender.

Seal the surface with film and leave in the refrigerator until the next day.

FROMAGE BLANC MOUSSE

Fromage blanc (40% fat).....	260g
Orange blossom water.....	20g
Egg whites	40g
Sugar.....	25g
Heavy cream 36%.....	160g

Combine the fromage blanc and the orange blossom.

Beat the egg whites to form stiff peaks, then beat in the sugar to stiffen them further.

Mix the egg whites with the fromage blanc and finish by adding the whipped cream.

Place the mousse in a fine sieve and cover it with film.

Store it overnight in a deep tray in the refrigerator.

CRISPY PEPPER-FLAVORED WARQA PASTRY

Warqa pastry sheets	12 pieces
European-style butter.....	200g
Confectioner's sugar	50g
Black peppercorns	As needed

Brush some melted butter on each sheet of warqa pastry.

Sprinkle with confectioner's sugar and ground black pepper.

RED WINE & ORANGE BLOSSOM JUICE

Peach in red wine	240g
Orange blossom water.....	10g

Keep the juice left over from the peaches in red wine and reduce it to a thick syrup. Add the orange blossom water and set aside.

One day in advance, poach the peaches in the red wine and make the fromage blanc mousse.

Immerse the fresh peaches in boiling water for a few seconds so you can peel away their skin. Dry the peach skin on a silicone mat in a hot cupboard for 12 hours.

Make the pepper-flavored warqa pastry sheets the day you serve your dessert, and crumple them into a 10cm ring (see photo).

Bake at 330°F (170°C) for 12 minutes and leave to cool.

Make the red wine reduction.

Dice the fresh peaches you peeled the day before.

Drain the peaches poached in wine and brush them with the reduction.

Place the crumpled sheet of warqa pastry on the plate, garnish with a small amount of diced peach and place a poached half-peach on top.

Place a spoonful of fromage blanc mousse next to the cup you have created with your pastry and garnish with a dash of ground pepper and a dried peach skin.

Finish by pouring the red wine sauce over the peach.



AN ORIGINAL RECIPE BY L'ÉCOLE VALRHONA