Guy you're looking peachy

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Lindsey Swain

- Sub Category Name
  Food
  Desserts

- Recipe Source Name
  Tea infused

Used Teas

t-Series Peach

Ingredients

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RASPBERRY SAUCE

- Handful of Raspberries
- 1 tbsp Roselle Syrup (Roselle’s boiled in water reduced and sugar added to lightly sweeten)

RASPBERRY SAUCE

- 200ml White Rum
- 2 tsp loose Dilma Peach Tea

PEACH SAUCE

- 2 Egg Yolks
- 2 tbsp Sugar
- 2 tbsp Peach Rum
- 1 tbsp Cream

HONEYCOMB TOFFEE

- 1 tbsp Honey
- 1 cup Brown Sugar
- 1 cup White Sugar
- 2 tsp Baking Soda
- 1/2 tsp Cream of Tartar
- 1/2 cup of Water
- 1/2 cup Golden Syrup

Methods and Directions

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RASPBERRY SAUCE

1. Puree the raspberries along with the syrup. Strain to remove seeds.

RASPBERRY SAUCE

1. Add the Dilmah peach tea to the rum and allow to infuse.

PEACH SAUCE

1. Whisk egg yolks with the sugar till thick and creamy, add the peach rum and place the mixture in a Bain Marie.
2. Keep whisking till cooked through, remove from heat and thin the sauce down with some light cream.

HONEYCOMB TOFFEE

1. Add water, sugars and syrup into a pan and boil.
2. Once the toffee has reached soft ball stage add the honey.
3. Take the toffee up to hard crack stage, remove from heat and whisk in the backing soda and

cream of tartar.

4. Pour into a high sided tin that is lined with baking parchment, allow to cool completely.

SIDE SHOT & ASSEMBLY

- To make the side shot, mix two parts peach rum with one-part roselle syrup.
- Place the BBQ peaches on a serving plate and pour over the peach sauce.
- Taking a hot coal from the BBQ, knock off the ash from the coal, then gently touch the sauce with the coal.
- Crumble some of the honeycomb toffee over the top, pour some raspberry sauce on the side and serve with a side shot of peach rum with roselle.

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