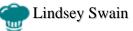


# Guy you're looking peachy





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- Sub Category Name Food Desserts
- Recipe Source Name Tea infused

# **Used Teas**



t-Series Peach

# **Ingredients**

# Guy you're looking peachy 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**

# Guy you're looking peachy 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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