

MODERN PEACH MELBA

Yield-24 portions

Difficulty Level-Advanced

Specialized Tools & Equipment

- Silicone 3D peach mold (Pavoni)
- Silicone 15-20g sphere mold (Pavoni)
- Fine Chinois
- Air brush or sprayer with compressor
- Heat gun or micro torch

Components

- Peach Compote
- Almond Streusel
- Peach Bavarian

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Peach Compote

Ingredients

- 450g Peaches (fresh or frozen)
- 15g Sugar
- 8g Peach Schnapps
- 1/2 Vanilla Bean
- 1g Orange Zest
- 20g Lemon Juice
- 90g Apricot Preserves

Method of Preparation

1. Dice the peaches into uniform 1/8" small dice.
2. Place all ingredients into a small pan. Heat the mixture slowly until it reaches a simmer to concentrate flavor and slightly thicken.
3. Remove from the pan and allow the compote to cool in the refrigerator.
4. Fill the cavities of a flexible silicone sphere mold and freeze overnight.

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Almond Streusel

Ingredients

- 160g Turbinado Sugar
- 128g Almond Flour
- 128g All Purpose Flour
- 2g Salt
- 160g Butter, cold
- 12g Peach Schnapps

Method of Preparation

1. Combine sugar, almond flour, AP flour and salt in the bowl of a mixer fitted with the paddle attachment. Blend until combined.
2. Add schnapps and butter in small pieces. Mix on low speed just enough to form small pea-sized pieces of streusel. Stop the mixer occasionally to adjust the size of particles by hand, pressing any remaining dry ingredients together with butter and breaking up the larger pieces.
3. Sprinkle approximately ½” of streusel mixture into 2 ½” circles using a metal cutter or ring placed on a silpat or parchment lined sheet pan. Slightly depress the center with the back of a spoon to create a cavity. Gently remove the ring and repeat this process.
4. Slightly chill the streusel discs prior to baking to help them hold their shape.
5. Bake the streusel discs at 350F until golden brown, approximately 8-12 min.

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Peach Bavarian

Ingredients

- 240g Milk
- 120g Sugar
- 150g Egg Yolks
- 420g Peach Puree
- 20g Gelatin
- 600g Heavy Cream

Method of Preparation

1. Whip the heavy cream to soft peaks and reserve cold.
2. To prepare a Creme Anglaise, scald the milk with half the sugar. Temper the hot milk into the yolks and remaining sugar.
3. Cook the Anglaise to nappé consistency and immediately strain through a fine chinois.
4. Bloom the gelatin in cold water and add to the hot Anglaise to fully melt.
5. Add the peach purée and cool the mixture to 85°F/29°C in a large bowl.
6. Fold the whipped cream into the peach Anglaise using a whisk and rubber spatula to fully incorporate. The Peach Bavarian will be aerated but slightly fluid.
7. Immediately pour or pipe the mixture into silicone peach molds to approximately $\frac{2}{3}$ full.
8. Place a frozen peach compote sphere into each cavity and cover with the remaining Peach Bavarian.
9. Freeze overnight before unmolding.

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Finishing

Components and Equipment

- Metal Skewer
- Cocoa Butter
- White Chocolate
- Yellow, Red and Orange Colorant
- Narrow, Tall Container

Method of Preparation

1. Unmold the Peach Bavarians and arrange on a sheet tray lined with parchment or silicone mat. To facilitate easier handling, lightly press a metal skewer into the top of each where the stem would be. Return the peaches to the freezer. *Tip: a metal skewer may be slightly heated to remove the desserts during plating.
2. Prepare a chocolate chablon mixture using 1 part cocoa butter to 2 parts white chocolate. Melt mixture to 120°F/49°C. Add a small amount of yellow and orange cocoa butter or fat soluble colorant to achieve a peach color. Remove a small quantity and add more fat soluble red color or cocoa butter for use in shading and as an accent color. Cool the mixture to 100°F/37°C in a narrow, tall container to help facilitate dipping.
3. Cover your work surface in plastic or paper to contain overspray.
4. Quickly dip the Peach Bavarians into the white chocolate-cocoa butter chablon mixture allowing the excess to run off the bottom and place back onto the sheet pan.
5. Using an airbrush or paint sprayer, spray the frozen peaches with the chablon mixture to create a velvet texture. Spray a small accent of the reserved red chablon mixture on one side to accent the peaches.
*Tip: Slightly warm the air brush or sprayer parts for the best results.
6. Keep the peaches cold, leaving the skewer in place until ready for service.

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Plating

Components and Equipment

- Dessert Plate
- Apricot or Raspberry Jam (optional)
- Raspberry Sauce or Puree (optional)

Method of Preparation

1. Place one of the Almond Streusel discs onto a large flat dessert plate using a small amount of apricot or raspberry jam to secure it in the center.
2. Apply a small amount of raspberry sauce or puree to the plate.
3. Place a frozen Peach Bavarian onto the streusel disc and remove the skewer. *Tip: heating the top of the metal skewer with a heat gun or torch helps release it from the dessert. Be careful not to melt the exterior of the dessert or burn your fingers.
4. Allow the Peach Bavarian to temper slightly prior to serving for the best temperature.
5. Garnish with a chocolate stem, leaf, and fresh raspberry sauce or purée.