



What's Cooking Pascal?

Poached Peaches in Spicy Plum Wine Sauce and Marjoram Ice Cream

Poached Peaches Ingredients

1 Liter Gekkeikan Plum Wine
Zest of ½ orange
Juice of 1 orange
1 Cup Brown sugar
1 Vanilla bean cut in half
1 Cinnamon stick
1 Pinch fresh ground nutmeg
6 Peaches, peeled, just ripe

Marjoram Ice Cream (1 quart / 1 liter)

1 oz / 30g fresh marjoram
5 oz / 140g sugar
2 oz / 60g glucose
7 ½ oz / 200 ml water
7 ½ oz / 200 ml heavy cream



Preparation

Poached Peaches

In a large pan, heat the plum wine with the orange zest and juice, sugar and spices.

Place the peeled peaches into the plum wine. Bring to a boil for 6 minutes, pan covered and cool down.

Remove the peaches from the pan and reduce the liquid until syrupy

Transfer the peaches from the pan and juice into a bowl and place in the refrigerator until serving.

Marjoram Ice Cream

Heat the sugar, glucose and water. Do not boil.

Place the marjoram leaves in the frozen beaker. Fill the mixture into it and allow it to cool.

Add the heavy cream until the level surface then freeze for 24 hours.

Freeze following the directions of your ice cream maker.

Serves 6