

Peaches in lemon syrup, mascarpone cream, speculoos powder, fresh thyme |

Recipe for 12 tapas

Description

A refreshing dessert made with peaches cut into pieces and cooked in lemon syrup, whipped cream with mascarpone cheese, a few thyme leaves, and cinnamon cookie crumbs.

Note

Speculoos cookies can be replaced by graham crackers.

Ingredients

Mascarpone cream

- 200 Ml 35% whipping cream
- 150 Gr Mascarpone cheese
- 50 Gr Sugar
- 1 Unit(s) Egg yolk

Peaches in lemon syrup

- 600 Gr Peace of frozen peach
- 1 Unit(s) Lemon
- 200 Ml Water
- 200 Ml Sugar
- 2 Sprig(s) Thyme

Toppings

- 6 Unit(s) Speculoos
- 2 Sprig(s) Thyme

Preparation

- Preparation time **30 mins**

Setting up

Crush the speculoos cookies into coarse crumbs.

Cut the peach quarters into small cubes.

Remove the leaves from the thyme sprigs.

In a mixing bowl, combine the mascarpone, sugar, and well-chilled 35% cream using a mixer with a whisk attachment or by hand until it reaches the consistency of whipped cream. Add the egg yolk and mix, then fill a pastry bag.

Peaches in lemon syrup

Zest the lemon and squeeze the juice into a saucepan.

Add the water and sugar, then bring to a boil.

Add the chopped peaches and cook for 1 minute.

Leave to cool in the syrup and drain before serving.

On the plate

Place the peaches at the bottom of your verrines.

Pipe the mixture into your verrines using a pastry bag to create an attractive shape, then finish with the speculoos powder and thyme leaves.

Bon appétit!