

Peach & verbena icecream

Ingrédients

- 650g white peaches (weight once peeled and pitted)
- 40g sugar
- 110g water
- 90g sugar
- 75g glucose powder
- 4g stabilizer for ice cream and sorbets

Préparation

1. Here is a combination that is more and more often found in ice cream shops and pastry shops: peach and verbena, here declined in a very fragrant and fresh sorbet.
2. I reduced the amount of sugar a bit and made my own peach puree by adding verbena Prep time : 30 minutes
For about sorbet : Peach puree: white peaches (weight once peeled and pitted) sugar A dozen verbena leaves Cut the peaches into pieces and cook them in a pan with the sugar and the verbena leaves.
3. Let it stew over low heat, then blend the fruits to obtain a smooth purée.
4. You should get about .
5. The peach sorbet : The peach verbena puree previously prepared water sugar glucose powder stabilizer for ice cream and sorbets Mix the sugar and glucose.
6. Take and add the stabilizer.
7. Heat the water.
8. When it reaches 40°C, add the large amount of sugar.
9. When the water is 50°C, add the small amount with the stabilizer.
10. Heat the mixture up to 85°C.
11. Chill the mixture in the refrigerator, then let it sit for at least 4 hours.
12. Then add the peach puree, using a hand blender if necessary.
13. Now all you have to do is pour it into the ice cream maker.