



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring peaches, August 14

Bruleed Peaches with Vanilla-Ginger Ice Cream

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Serves 4

Ingredients

4 firm, ripe peaches, halved and pitted
8 tablespoons raw sugar

2 cups French Vanilla soy creamer
1 vanilla bean
1/2 cup agave nectar
1/4 teaspoon kosher salt
2 tablespoons cornstarch
2 tablespoons cold water
1 cup light coconut milk
1/2 cup organic candied ginger bits

Instructions

1. **Make ice cream in advance:** In a medium sauce pan, heat soy creamer and salt over medium-high heat. Cut vanilla bean in half and scrape the pulp into the pan as well. Reserve vanilla bean pod for another use. Whisk mixture frequently, and bring to a boil.
2. Mix cornstarch with 2 tablespoons cold water; whisk until smooth.
3. Add cornstarch mixture and agave nectar to sauce pan and reduce heat to medium. Whisk constantly until slightly thickened, about four minutes. Stir in coconut milk.
4. Make an ice bath: Fill a large bowl with ice and a little cold water. Transfer ice cream mixture to a slightly smaller bowl. Set bowl in the ice bath to cool the mixture rapidly, stirring frequently. When it has cooled completely, transfer ice cream bowl to refrigerator and chill until very cold, about another hour or two.
5. Process in an ice cream machine (mine took about 25 minutes), adding your choice of stir-in during the last five minutes of churning. Transfer to a container and freeze.
6. **When ready to serve, halve, pit and brulee peaches:** Place peach halves in a flameproof baking pan. Sprinkle each half with a tablespoon of raw sugar. Using a kitchen torch, brulee each peach, about an inch from the surface, until the sugar is brown and bubbly. Alternately, place under the oven broiler, as close to the flame as possible, for about 2 minutes (watch, and don't walk away!). Serve immediately with a scoop of ice cream.