

PEACHES AND CHOCOLATE

If peach is the fruit of summer, chocolate is the prince of winter. Chocolate peach is a trait d'union between two distant seasons, perfect to be enjoyed on a summer evening.



INGREDIENTS:

4 peaches white or yellow
20g butter
80g sugar
200g dark chocolate
30g chopped nuts
2 spoonfuls whipped cream
2 spoonfuls chopped pistachios to garnish



Difficulty
EASY



Preparation
35 min



Portions
4

- 1** Syrup the peaches: wash and blanch the peaches in boiling water for 2 minutes and put them to drain in a colander under a jet of cold water. Deprive them of the peel and stones. Melt the sugar with the water until it boils in a saucepan over medium heat and cook for about 10 minutes. Add the peaches and simmer for 7-8 minutes turning them in the syrup. If the syrup is not thick enough, cook until it is sufficiently narrow, then pour it over the peaches.

TIP

This simple and delicious recipe can be embellished with whipped cream and fresh mint leaves.

- 2** For the covering: melt the chocolate in a bain-marie, add the cream, butter, sugar and chopped hazelnuts, mix the mixture by stirring with a wooden spoon.
- 3** Pour boiling over the peach halves in syrup that you have composed in a serving dish. Finish the decoration with chopped pistachios.