



PEACH CREME BRULEE WITH BASIL INFUSED WHIPPED TOPPING

Ripe peach hollowed out and filled with our Rich N Easy crème brulee batter, spiked with peach vodka, served with basil infused Rich's Whip Topping

Yield: 6 custard filled peaches

INGREDIENTS

32 fl.oz.	RICH'S Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011)
32 fl.oz.	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
6 Each	Fresh peaches
6 fl.oz.	peach vodka (divided)
.25 oz	Fresh Basil, torn
1 tsp.	peach flavored oil
6 tbsp.	Granulated Sugar

DIRECTIONS

- 1 Slice a thin layer of the bottom of peach to prevent it from rolling around, slice of the top of the peach and carefully scoop out the peach flesh to create a cavity - save all of the peach flesh
- 2 Thaw Premium Custard Base and place into a sauce pot with 4 ounces of the peach vodka and 1 tsp. of peach flavor oil. Heat the mixture until it just starts to simmer and remove from heat (heating too long with result in a more custard like consistency.)
- 3 Pour Premium Custard Base mixture into peach shells and immediately place into refrigerator to chill and set up overnight.



- 4 Meanwhile, place reserved peach flesh and remaining peach vodka into a sauce pot and bring to a simmer. Simmer until peaches are tender
- 5 Transfer peach mixture to a food processor and puree until smooth and is proper consistency for coulis.
- 6 Place thawed Rich's Whip Topping and torn basil leaves in a sauce pot and bring to a simmer. Remove from heat and place in refrigerator until cooled to 41 degrees or overnight.
- 7 Strain the Rich's Whip Topping and basil mixture into a mixing bowl and whip using wire whip on medium speed until stiff peaks form. Transfer to pastry bags until ready to use.
- 8 To burn brulee place 1 tbs. granulated sugar evenly over the surface of each peach custard. Use a torch to carefully caramelize the sugar until lightly browned and bubbly. Allow to cool before serving. Garnish plate with peach coulis and basil whipped topping as desired.