

Peach Mousse with Citrus & Vanilla



Pair with
Moscato D'Asti

Serves 10-12

*Recipe provided by The Highland Dallas,
Curio Collection by Hilton*

INGREDIENTS:

Peach Mousse:

600 g Peach puree
7 sheets Gelatin
180 g Sugar
130 g Egg whites
450 g Cream

Vanilla Cream:

2 C Heavy cream
1 oz Sugar
1 Tbsp Vanilla paste

Peach Salsa:

2 ea Peaches
½ Lemon
½ Tsp Vanilla paste
2 oz Moscato D' Asti

Citrus Crumble:

2 oz Almond flour
2 oz All purpose flour
2 oz Sugar
2 oz Butter
1 Lemon

DIRECTIONS:

Peach Mousse: Bloom gelatin sheets in cold water. Stir sugar and egg whites over double boiler until sugar has dissolved, transfer to a mixing bowl and whip until stiff peak. Whip cream to soft peak. Melt bloomed gelatin and stir into peach puree, then slowly fold into meringue to combine, then fold in whipped cream until combined. Fill glasses and place in refrigerator to set (4-6 hours).

Vanilla Cream: Whip all ingredients to soft peak, refrigerate.

Peach Salsa: Dice peaches and place in a non-reactive bowl. Juice lemon and add to bowl with remaining ingredients. Stir well, set aside.

Citrus Crumble: Zest lemon and mix with other dry ingredients. Dice cold butter and add to bowl, mixing until combined. Spread on prepared sheet pan and bake at 350°F until golden brown.

To assemble: Once mousse is set place scoop of vanilla cream in corner of glass. Place one generous spoonful of peach salsa to side of cream and sprinkle citrus crumble over top to garnish.

Knife Restaurant at The Highland
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