



CUSTARD WITH PEACH SAUCE

5 min 1 h 35 min easy 4 servings

INGREDIENTS

50 g pistachios

Peach sauce

3 large peaches, peeled, cut in 4 (approx. 600 g)

150 g sugar

30 g lemon juice

2 cinnamon sticks

Custard

½-1 vanilla pod

500 g milk

1 egg

50 g sugar

1 pinch salt

30 g corn flour

PREPARATION

1. Place pistachios into mixing bowl and chop **5 sec/speed 6**. Transfer into a bowl and set aside.

Peach sauce

2. Place peaches, sugar, lemon juice and cinnamon sticks into mixing bowl and cook **20 min/100°C/reverse mode/speed 1, with the simmering basket placed on top of the lid instead of the measuring cup**.
3. Remove cinnamon sticks and blend **10 sec/speed 10**. Transfer into a bowl and set aside to cool down.

Custard

4. Split vanilla pod in the middle vertically and scrape the seeds from the inside. Place seeds and empty vanilla pod into mixing bowl.
5. Add milk, egg, sugar, salt and corn flour into mixing bowl and warm **7 min/90°C /reverse mode/speed 3**.
6. Transfer custard in individual serving bowls, remove vanilla pod, garnish with peach sauce and place in the fridge for 1 hour.
7. Garnish with chopped pistachios and serve.