

# Kikkoman soy poached Peach

Total time **140 mins** 20 mins preparation time **120 mins** cooking time

## INGREDIENTS

4 portion(s)

|                |                                                |
|----------------|------------------------------------------------|
| <b>4</b>       | white peaches                                  |
| <b>750 ml</b>  | sugar                                          |
| <b>750 ml</b>  | water                                          |
| <b>100 ml</b>  | <u>Kikkoman Naturally<br/>Brewed Soy Sauce</u> |
| <b>1 bunch</b> | of lemon thyme                                 |
| <b>100 ml</b>  | sake                                           |
| <b>100 ml</b>  | water                                          |
| <b>50 g</b>    | honeycomb                                      |

## PREPARATION

### Step 1

Bring the water, soy and sugar to the boil and allow to boil for 5 minutes, turn down and allow to simmer, place the peaches into the liquid and allow to slowly poach for 25 minutes. Allow to cool in the syrup.

### Step 2

Once cool remove peaches and peel. Place back into the syrup.

### Step 3

Add the sake and water together and mix, place into a tray in the freezer and allow to freeze , every 15 minutes scrape with a fork to form ice crystals, once all has become crystals set aside.

### Step 4

Place the peach into a bowl and spoon a small amount of syrup over to allow to shine, sprinkle lemon thyme leaves and flowers over and small pieces of honeycomb, when ready to serve spoon the sake granita next to the peach and serve immediately.