

Sous Vide Bourbon-Infused Peaches with Streusel

Ingredients:

For the peaches:

- 1 cup (8 fl. oz./250 ml) water
- 1 cup (8 oz./250 g) sugar
- 1/2 vanilla bean, split lengthwise and seeds removed
- 3/4 cup (6 fl. oz./180 ml) bourbon
- 4 peaches, halved and pitted

For the topping:

- 1 cup (5 oz./155 g) all-purpose flour
- 1/2 cup (3 1/2 oz./105 g) firmly packed light brown sugar
- 1 tsp. kosher salt
- 1 tsp. ground cinnamon
- 8 Tbs. (1 stick) (4 oz./125 g) unsalted butter
- 1/2 cup (2 1/2 oz./75 g) slivered blanched almonds
- Vanilla ice cream for serving

Directions:

To make the peaches, prepare an immersion circulator for use according to the manufacturer's instructions. Preheat the water 180°F (82°C). In a small saucepan over medium-high heat, combine the water and sugar and bring to a boil, stirring to dissolve the sugar. Cook, stirring occasionally, until slightly thickened, about 5 minutes. Using the tip of a knife, scrape the seeds from the vanilla bean into the pan. Add the bourbon and cook for 1 minute more, then remove from the heat.

Place the peach halves and bourbon syrup in a vacuum bag, arranging the peaches in a single layer, and vacuum seal closed, taking care not to crush the delicate fruit.

When the water reaches 180°F (82°C), lower the bag into the water bath and clip the top of the bag to the side of the water basin. Cook the peaches for 30 to 45 minutes, depending on their ripeness.

While the peaches are cooking, make the topping. In a bowl, whisk together the flour, brown sugar, salt and cinnamon. In a nonstick 10-inch (25-cm) fry pan over medium heat, melt the butter. Remove from the heat and stir in the flour mixture until small clumps form and all the butter is absorbed. Return the pan to low heat, add the almonds and cook, stirring often, until the streusel is light golden brown, about 5 minutes. Transfer to a plate to cool.

When the peaches are ready, remove the bag from the water bath. Place 2 peach halves in each individual bowl. Serve immediately, topped with the syrup from the bag, the streusel topping and the ice cream. Serves 4.

Adapted from Williams Sonoma *The Sous Vide Cookbook* (Weldon Owen 2017)