



PEACH

ELDERFLOWER | VANILLA ICE

Ingredients:

2 peaches
50 gr fresh elderflower
100 gr sugar
100 ml water
4 scoops of vanilla ice cream
lime juice

Supplies:

Binchotan
Yakitori bars
brush
saucepan
plastic wrap
sieve
BBQ skewers

Kamado set up:

direct heat

PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the Yakitori bars.

PREPARATION

Start by bringing the water and sugar to the boil in a saucepan, simmer for a while until you have a clear syrup. Remove the pan from the heat and add the elderflower, cover the saucepan with plastic wrap and let everything cool.

Then strain the syrup so that the elderflower has been removed.

Cut the peaches into wedges and skewer them with 2 skewers each. Grill over the Binchotan until they start to colour, brushing occasionally with the syrup while grilling (use a brush).

Serve the peach skewers with vanilla ice cream. Finish with a few drops of elderflower syrup and lime juice.