

## Seasonal Peach Salad

Gaggenau Appliance:  
Preparation Time: 10 minutes  
Cooking Time: 12 minutes  
Serves: 4



### Ingredients

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2 ripe clingstone peaches cut in half  
1 leek - whole  
Lemon thyme  
Chives  
4 each burrata  
Saffron  
White wine  
Local sea salt flakes  
Olive oil  
White balsamic  
Truffle honey  
Watercress

### Method

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#### Preparation:

Oven - set the sous vide setting to 75°C

#### For the Salad:

1. Vacuum the peach with saffron, thyme and olive oil.
2. Take the leek and brush with olive oil and sear hard on the induction setting 8 in a non stick pan and place in a vacuum bag with white wine and olive oil.
3. Seal both on a medium setting in the vacuum drawer.
4. Place both in their sealed bags in the combi oven for 12 minutes or until cooked but firm to the touch
5. Chill both down in ice water and remove for the bags, cut the leek into 2cm disks and the peach halves into quarters.
6. \*option is to char these on the induction top using the French grill plate, this adds an additional texture and taste plus the presentation of markings

#### For the Dressing:

Make a dressing out of the sous vide bag juices, white balsamic and truffle honey and add chives

#### To assemble the dish:

Place the burrata in the middle of a shallow serving bowl, scatter the leek discs and peach quarters

around keeping it central.

**To finish:**

Garnish with the sprigs of watercress and finish with the truffle honey and white balsamic dressing.