

Peach Crêpes

By Chef John Varanese

Peach Crêpes

Serves 8

½ cup sugar
½ cup water
2 cups frozen peaches, thawed
1 egg
1 egg yolk
2 ounces water
3 ounces milk
1 ounce sugar
Pinch of salt
2 1/3 ounces flour

Heat the sugar and water until the mixture simmers. Add the peaches to the liquid and allow the mixture to cool.

For the crêpes: In a blender, mix together the egg, egg yolk, water, milk, sugar, salt and flour. Heat a 6" nonstick sauté pan over moderately high heat. Spray with a small amount of cooking spray. Ladle about ¾ ounce of batter into the pan, tilting the pan to spread the batter thinly across the bottom. Cook until the crêpe is set and the bottom begins to brown, about 1 minute. Using a toothpick, lift the edge of the crêpe and flip it over using your fingers or a spatula. Cook for an additional 30 seconds. Repeat with the remaining mixture. As the crêpes are made, layer them on parchment paper to cool.

1 quart half and half, heated
6 egg yolks
2 eggs
9 ounces sugar
2 ounces cornstarch
1 teaspoon vanilla extract
1 cup sugar
1 cup Karo syrup
½ cup heavy cream

For the Pastry Cream: In a large pan, bring the half and half to a simmer. In a mixing bowl, whisk together the eggs, sugar, cornstarch and vanilla. Then whisk in the hot half and half. Add the mixture back to the pan. Simmer on low, stirring constantly until it reaches a pudding-like consistency. Immediately cool in an ice bath.

For the Caramel Sauce: Whisk together the sugar, Karo syrup and heavy cream, and bring to a simmer, brushing down the sides until the mixture turns amber in color. Let stand 5 minutes. Heat the cream in the microwave for 1 minute. Whisk the cream into the sugar mixture. If it begins to harden, heat it back up.

To serve: Drain the peaches from the sugar/water mixture. Place a tablespoon of pastry cream and about 1 ounce of peaches on a crêpe and roll up. Repeat with the remaining crêpes. Use 2 crêpes per serving. Place a scoop of ice cream in the center of each serving plate. Cut the crêpes in half. Surround the ice cream with the crêpes. Drizzle with the Caramel Sauce.

Varanese Ice Cream

12 egg yolks
¾ pound sugar
2 cups half and half
2 cups heavy cream
Seeds of 1 vanilla bean

Whisk together all the ingredients and stir in the top of a double boiler until thickened, reaching about 170° on a candy thermometer. Pour into a container and cool. Once cool, cover and freeze until ready to serve.