



Peaches poached with orange and vanilla

**This is super delicious –
say no more!**

Serves 2

4 small peaches

500g sugar

2 vanilla pods

zest of 1 orange

a few fresh basil leaves

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PROFESSIONAL SERIES

by **TEFAL**

Check first of all that your peaches will fit into the saucepan.

Place the sugar in the saucepan with 600ml of water, the vanilla seeds and pods and the orange zest. Bring to the boil and add the peaches. Cook gently for about 10-15 minutes until the peaches are soft – this will depend on how ripe they are.

Turn the heat off and let the peaches cool slightly. When they're cool enough to handle, carefully peel them and place them back in the syrup with a few ripped basil leaves.

Serve warm with whipped cream or mascarpone, or even a little good vanilla ice cream.