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## Champagne Poached Peaches served with Rice Pudding and Vanilla Anglaise

**The Hilton**  
**Gina Liew**

### Champagne Poached Peaches

#### Ingredients

4 peaches  
200g sugar  
750ml sparkling wine  
1 lemon zested and juiced  
1 vanilla bean scraped

#### Method

Cut peaches in half and reserve.  
Combine sugar, sparkling wine, lemon zest and juice and vanilla and put onto high heat.  
Add halved peaches, cover with cartouche and bring to the boil.  
Turn off after comes to boil and remove peaches, chill quickly.  
Reserve the poaching liquid as this can be simmered and reduced to a sauce.



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## Rice Pudding

### Ingredients

125g Arborio rice

250ml cream

250ml milk

1 vanilla bean scraped

50g sugar

### Method

Blanch rice in boiling water for 1 minute. Bring cream, milk, sugar and vanilla to the boil and add rice.

Take off the heat, stir and cover with alfoil.

Put covered saucepan into preheated oven of 175 degrees.

Bake for 20 mins.

Remove from oven, stir and remove vanilla pod.



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## Vanilla Anglaise

### Ingredients

250ml milk

250ml cream

50g sugar

1 vanilla pod scraped

6 yolks

### Method

Bring milk, cream, sugar and vanilla to the boil.

Pour over egg yolks while whisking.

Return to the stove, put the bowl of mixture over a water bath and cook till it thickens, constantly stirring.

When thick enough, chill over an ice bath.

**NOTE:** Rice pudding is best eaten mixed with some vanilla anglaise and champagne poached peach to accompany.