



# Seasonal Fruit Pie

with Anchor Cream Cheese no churn Ice-cream

## INSIGHT – CHEF DANNY SIMPSON **ANCHOR FOOD PROFESSIONALS**

This rustic fruit pie will show your customers you care enough to make from scratch. Showing that you are using fresh ingredients through the seasonality of the produce you use, highlighting delicious New Zealand fruit at their peak.

If you have the time, the no churn Anchor Cream Cheese ice-cream is easy to make in a decent sized batch and will wow your customers through the fact that you have made it by hand. You can add simple ingredients such as syrups, fruit pieces or coulis to the base ice-cream and have a unique, ownable flavour.

Name the whisky you use in the pie and add provenance to the dish. This will give you an opportunity to sell it as a pairing.



## Roast Peach Pie Filling

### INGREDIENTS

2kg seasonal peaches or fruit, peeled & seeded	3ea sprigs rosemary whole (incl. 1 for garnish)
100ml local whiskey of your choice	100g Mainland Unsalted Butter
150g brown sugar	Pinch flaky sea salt
1 tsp vanilla paste	1kg sweet pastry for the pie

### METHOD

Once peaches are peeled, quarter them or chop them into rough pieces.

Cover them with the sugar and add to a large frying pan alongside the rosemary sprigs and cook on medium to high starting to break apart, to ensure they have some texture this should only take a few minutes. Allow to cool slightly.

Lightly grease a tray or pie dish and line the base with the sweet pastry.

For the top, measure the diameter and add on 2cm round. This will give you a small overlap but you need this as the pastry will shrink when cooking.

Pour the peaches into the tray lined with the pastry base. Sprinkle the flaky sea salt, add the lid however you see fit and give it a good egg wash or butter wash.

Place in the oven for 15–20 minutes until golden brown. Once cooked slip in the remaining sprig of rosemary head down into the pie, this will give you an amazing aromatic flavour of fresh rosemary to fill your restaurant with. Serve hot or cold.



**Anchor Cream Cheese**, velvety soft and smooth. Spread on bagels and crackers or use in cheesecakes and salads. Heat stable for baking and cooking.



**Anchor Cream** is a smooth and luxurious full fat cream – ideal for pouring, whipping or cooking.

## No-churn Ice Cream

### INGREDIENTS

250ml Anchor Fresh Cream, whipped	140g sweetened condensed milk
250g Anchor Cream Cheese, softened	1 tsp vanilla paste
	500ml coffee porter, reduced to 100ml

### METHOD

Combine cream cheese, vanilla and condensed milk into a bowl and mix until lump free.

Whip the fresh cream to soft peaks. If doing so, add flavours of your choice before folding into the cream cheese mix.

Place into an airtight container of choice and place in freezer for 5 hours or until set.



Pure New Zealand butter! **Mainland Unsalted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavour. Just the pure, natural butter taste we all know and love.

### Tip

Use seasonal ingredients to reduce costs and make room for more decadent choices in your menu. Keep this as a staple with a little bit of flexibility.