



# Yuzu Peach Cobbler with Spiced Mascarpone

Yield: 5 servings

Portion size: 5 oz

Chef Name: Kaitlyn Price

Amt	Unit (gm/oz)	Ingredient Name
4	lb	Peaches, peeled and sliced
3 1/4	cup	Light Brown Sugar
3 2/3	cup	All Purpose Flour, for topping
2 3/4	cup	Granulated Sugar
1 1/4	Tbsp	Baking Powder
1 1/2	Tbsp	Chinese Five Spice
1	tsp	Salt
1 3/4	cup	Butter, unsalted
3 1/3	tsp	Vanilla Extract
2	Tbsp	Bourbon (Optional)
3/4	cup	Yuzu Juice
1/3	cup	All Purpose Flour, for sauce
<b>Topping:</b>		
8	oz	Mascarpone Cheese
1.5	tsp	Cinnamon, ground
.5	tsp	Nutmeg, ground
.5	Tbsp	Honey
	Pinch	Sea Salt

## PROCEDURES:

### For Cobbler:

1. Preheat oven to 350 degrees Fahrenheit.
2. Line sheet tray with silpat or parchment and place baking pan on top. Set aside. (This will catch and sticky sugar that may escape the side of the pan.)
3. Heat brown sugar and peaches in a large pot over medium-high heat. Cook until peaches are tender, and sugar is dissolved.
4. In a separate bowl, mix granulated sugar, ap flour, baking powder, 5 spice and salt. Melt the butter and drizzle into flour mixture. Mix until the flour is damp and crumbly. Set aside.
5. Add the vanilla, bourbon, and the 8 oz to peaches and stir until incorporated.
6. Pour peaches and liquid into tins and cover the tops with the flour crumble.
7. Bake for 20 minutes.
8. Remove from oven and let cool.

### For Topping:

1. Whip mascarpone cheese with cinnamon, five spice and honey until fully incorporated. If you do not have a stand mixer, fold ingredients together when soft.
2. Top the cobbler with the mascarpone and sprinkle sea salt on top.

**Tip:** Bring mascarpone cheese up to room temp to soften before whipping.