

# Sous vide fruit compote with vanilla ice-cream

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**Cooking time:** 45 minutes



## Ingredients

For 6 people:

### Ice-cream (sous vide):

4 egg yolks  
80 g granulated sugar  
1 vanilla pod  
300 ml milk  
200 ml cream

### Syrup (sous vide):

400 ml water  
60 g acacia honey  
1 small bunch mint and basil  
1 lemon

### Fruit:

600 g mixed fruit (pineapple, strawberries, kiwi, mango)

## Preparation

### Ice-cream (sous vide):

Fill and preheat your **fusionchef** sous vide water bath to 78 °C. Mix the yolks and sugar together, add the vanilla, milk and cream, pour the mixture into a sous vide bag, vacuum seal and cook sous vide for 15 minutes, allow to cool and pour into an ice-cream maker.

### Syrup (sous vide):

Combine the water with the acacia honey, basil, half the mint, citrus peel, pour into a sous vide bag, vacuum seal and cook sous vide for 30 minutes at 62 °C, allow to cool and filter.

### Fruit:

Clean the fruit, cut into wedges, place in a cooking bag, add the syrup, vacuum seal and leave to marinate for 30 minutes.

Remove the fruit from the bag, arrange it on the serving dishes and finish with the ice-cream and remaining mint.