Peach Crumble with Coconut Whip

Ingredients

Crumble

1 cup pecans
1 cup walnuts
1/2 cup dried figs
2 T sugar
Pinch of salt

Coconut Whip

1 can coconut cream (chilled overnight)
1/4 cup chickpea aquafaba
1 tsp vanilla extract
2 T sugar
Pinch of salt

Peach Jam

4 ripe peaches, peeled and chopped
1/4 cup sugar
Pinch of salt

Topping

2-3 fresh peaches, sliced
5-6 leaves of fresh mint or basil

Method:

Prepare the crumble. Heat a pan over medium heat. Spread pecans and walnuts across the pan, and toast for 5 minutes, until fragrant. Let the toasted nuts cool slightly, then combine them with dried figs, sugar, and a pinch of salt in a food processor. Pulse until the mixture is crumbly. Set aside.

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Make the coconut whip. In a food processor, blend the chilled coconut cream, chickpea aquafaba, vanilla extract, sugar, and a pinch of salt. Process until smooth and fluffy. Refrigerate until ready to use.

Cook the peach jam. In a saucepan, combine chopped peaches, sugar, and a pinch of salt. Cook over medium heat, stirring frequently, until the peaches break down and the mixture thickens (about 15-20 minutes). Let it cool completely.

Assemble the peach crumble. In a serving dish, layer as follows: crumble, coconut whip, peach jam, coconut whip again, crumble again, final layer of coconut whip, top with fresh peach slices.

Serve. Chill for at least 30 minutes before serving to let the flavors meld together. Top with fresh mint or basil. Enjoy your delicious peach crumble with coconut whip!

Recipe by Garden Chef Natalie Firmin-Chavez