



# CREATION

*Creating Wines of Distinction*

## Creation Viognier

### Aniseed roasted apricots, toasted almonds and honey comb ice cream

by Chef Warwick Taylor

#### **Aniseed Syrup**

##### **Ingredients**

200 ml Creation Viognier  
100 g castor sugar  
15 g aniseed

##### **Method**

1. Place all ingredients into a saucepan and reduce by half.
2. Set aside.

#### **Apricots**

##### **Ingredients**

6 x ripe sweet apricots  
30 ml sunflower oil

##### **Method**

1. Cut in half and take the pip out.
2. Grill in a hot pan and set aside.
3. Marinate in the aniseed syrup.

#### **Honey Comb**

##### **Ingredients**

250 g sugar  
100 ml honey  
2 teaspoons bicarbonate of soda  
1 litre vanilla ice cream

**Method**

1. Melt the sugar and honey in a saucepan over low heat until the sugar has dissolved.
2. When the sugar has melted, cook until golden.
3. Add the bicarbonate of soda and mix well before pouring into a greased baking tin.
4. Once cooled, crack into small pieces and fold into vanilla ice cream.

**Toasted Almonds****Ingredients**

80 g flaked almonds

**Method**

1. Place in a pan over low heat and toast until slightly coloured.

**To Plate**

1. Warm the apricots gently under a grill.
2. Place in bowl and scoop a ball of ice cream on top.
3. Sprinkle with toasted almonds.

Serves 4

