

LOCKDOWN RECIPES



30th July 2021



ROAST APRICOTS WITH MARSALA

PREPARATION TIME:

Less than 30 mins

COOKING TIME:

10 to 30 mins

SERVES:

4-6

INGREDIENTS

6 ripe-but-firm apricots, halved and stones removed

6 tbsp Marsala Wine

3 tbsp Demerara Sugar

50g amaretti biscuits, finely crushed

25g butter, plus extra for greasing

25g Flaked Almonds

An incredibly easy and delicious dessert that's also gluten-free and relatively healthy. Choose apricots just under ripe, you don't want them too soft. Peaches and nectarines also work well.

Equipment: You will also need a shallow ovenproof dish.

METHOD

Preheat the oven to 200C/180C Fan/Gas 6 and grease a shallow ovenproof dish with butter.

Arrange the apricots, cut-side up in the dish. Spoon over 4 tablespoons of Marsala wine.

Measure the sugar, crushed biscuits and butter into a small bowl. Rub together using your hands until the mixture looks like crumble.

Top the apricots with the crumble and sprinkle with flakes almonds.

Bake for about 15 minutes, then spoon over the remaining 2 tablespoons of Marsala wine. Put back into the oven for another 5 minutes, or until soft and golden-brown.