

Peaches baked with Amaretti



Ingredients

- 4 large, ripe but firm, peaches
- 2 oz (50 g) Amaretti biscuits, crushed
- 2 dessertspoons golden caster sugar
- 1 large egg yolk
- 1 oz (25g) butter, softened

- **To serve:**
- a little icing sugar

Method

Begin by halving the peaches and removing their stones. Pre-heat the oven to gas mark 4, 350°F (180°C).

Now mix together the sugar, egg yolk, butter and the crushed Amaretti. Give everything a good stir, then spoon the filling into the peach halves. Pile it up to use it all. Now put the peach halves in the ovenproof dish and place it on the centre shelf of the oven.

Bake, without covering, for about 30 minutes. Then remove the peaches from the oven, dust with icing sugar, and serve hot with chilled pouring cream or mascarpone.



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