



Peaches with almond butter and brown sugar center

By Maggie Beer

10 minutes

Prep time

25 minutes

Cooking time

4-6 Servings

Serves

INGREDIENTS

4 large ripe peaches, split in half
with stone removed
150g flaked almonds, toasted
100g unsalted butter, softened
70g brown sugar
Finely grated rind of 1 lemon

To serve

Runny custard or cream

METHOD

1. Pre-heat the oven on Fan Grill 180°C, depending on the ripeness of your peaches, arrange the peach halves skin side down on a multi-purpose tray with the grilling and roasting insert.
2. In a mixing bowl, combine the almonds, butter, brown sugar and lemon zest, mix well.
3. Spoon the mixture onto the center of each of the peach halves, then place the tray into the oven on shelf 3. Grill for 10-20 minutes until the topping has browned and the peaches are tender.
4. Serve warm with runny custard or fresh cream.

Hints and tips

- This recipe will work well with a variety of seasonal fruits, figs, pears and apples could all be substituted, however firm and under ripe fruit may need to be cooked briefly without the topping.
- Fruits that are still firm and not fully ripe will require more cooking to become tender. To avoid the topping browning too quickly, set the temperature lower, 160°C and cook longer, approximately 30 minute