



Roast nectarine with raspberry sauce

Ingredients

4 nectarines or peaches
1 large egg yolk
2 dsp caster sugar
25g softened butter
50g amaretti or ratafia crumbs

Meringue

1 large egg white
40g caster sugar

Sauce

200g fresh raspberries
50g icing sugar

Method

1. Pre-heat the oven to 180C/Gas 4
2. Cut each nectarine in half and remove the stones. Place in a greased ovenproof dish.
3. Put the egg yolk, sugar and butter in a bowl and beat well then mix in the biscuit crumb. Fill each nectarine half with the mixture..
4. Whisk the egg white until stiff then gradually add the sugar and whisk until stiff and glossy. Top each nectarine with the meringue and bake for 20 minutes until the fruit has softened and the meringue golden..
5. For the sauce put the raspberries and icing sugar in a processor and mix until smooth then sieve to remove the seeds. Serve with the nectarines.