

Curtis Stone's easy baked custards with stone fruit

- **10 Ingredients**
 - **4 Method Steps**
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- ☐
60g unsalted butter
- ☐
2/3 cup (150g) caster sugar, divided
- ☐
1 peach, pitted, cut into wedges
- ☐
1 nectarine, pitted, cut into wedges
- ☐
300ml thickened cream
- ☐
3 extra-large Coles Australian Free Range Eggs
- ☐
3 extra-large Coles Australian Free Range Egg yolks
- ☐
1 tbsp plain flour
- ☐
Icing sugar, to dust
- ☐
Coles Finest Hazelnut Italian Gelato or vanilla ice cream, to serve
- ☐

ADD TO SHOPPING LIST

- **Step 1**

Preheat oven to 190°C (170°C fan-forced). In a small frying pan over medium heat, add butter and swirl to melt. Continue to swirl in pan for 2 mins or until butter is light golden brown. Set aside to cool slightly.

- **Step 2**

Brush six $\frac{3}{4}$ -cup (185ml) ramekins, about 9cm wide and 5cm tall, with 1 tbs browned butter. Dust with 1 tbs sugar to coat. Divide the peach and nectarine evenly among prepared ramekins. Place the ramekins on a baking tray.

- **Step 3**

In a large bowl, whisk the remaining browned butter, remaining sugar, cream, eggs, egg yolks and flour until well combined. Gently pour custard over the fruit in the ramekins.

- **Step 4**

Bake for 25-30 mins or until the custard is almost set in centre. Set aside for 5 mins to allow custard to thicken. Dust with icing sugar. Top with gelato or ice cream and serve warm.
