



EST. 1994

ingredients to inspire...

ROASTED PEACH WITH WALNUTS AND DRIED CRANBERRY CRÈME FRAÎCHE

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Brought to you by
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Ingredients

6 peaches

40g melted butter

30g demerara sugar

50g dried cranberries

200ml half-fat crème
fraîche

50g walnuts, chopped

ROASTED PEACH WITH WALNUTS AND DRIED CRANBERRY CRÈME FRAÎCHE

Serves: 6

Method

1. Brush each peach with melted butter and sprinkle with demerara sugar.
2. Place into a roasting pan and cook at 180°C for 25 minutes.
3. Remove from the oven. The skins should be crispy and cracked. Leave to cool slightly, then peel off the skins with a knife. Then make an incision in the bottom of each peach and remove the stone.
4. Chop the cranberries and mix with the crème fraîche.
5. Strain the juices from the roasting pan and pour into a saucepan with the chopped walnuts. Simmer over low heat until reduced to a sticky syrup.
6. Reheat the peaches in the oven for 2-3 minutes at 180°C, then place each into the centre of a large bowl and pour equal amounts of the warm walnut syrup over each peach.
7. Serve the crème fraîche separately.

