

Becky Makes...

## AMARETTI STUFFED PEACHES

2 Peaches

### Stuffing

100g Amaretti Biscuits (crunchy ones), crushed

½ tablespoon Demerara Sugar

½ tablespoon Plain Flour

35g softened Unsalted Butter

½ egg

1 glass Sweet White Wine



Serves 2 (scale ingredients to serve more – cooking time remains the same)

Cook in the oven in an ovenproof dish

1. Oven on to 170°C, (150°C fan), Gas Mark 3, 325°F

2. Cut the peaches in half through the stalk, pull apart and remove the stone. Arrange the peach halves in the ovenproof dish, cut side uppermost

To make the stuffing, either:

3. Put the all the stuffing ingredients into the goblet of a food processor and blitz until combined

Or:

3. In a mixing bowl, combine the crushed amaretti biscuits with the butter, flour and sugar, then add the egg and mix well

4. Divide the stuffing evenly between the peach halves, piling up and gently pressing to firm

5. Pour the wine into the dish to surround the peaches

6. Cook for 35-40 minutes. Remove from the oven and leave to cool

7. Serve at tepid or room temperature with crème fraîche, cream or ice cream

For a Demonstration of this recipe find me on YouTube:

[\(36\) Amaretti Stuffed Peaches - YouTube](#)