

## AMARETTI-STUFFED PEACHES



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## AMARETTI-STUFFED PEACHES

### INGREDIENTS

— Available at Mediterranean foods

- |   |                             |
|---|-----------------------------|
| 1/2 cup amaretto liqueur or white wine                    | 1 egg yolk                  |
| 1 tin of Alcornia Spanish peaches<br>(contains 8 halves)* | 3 tablespoons whipped cream |
| 20 amaretti biscuits, crushed                             |                             |
| 1/2 cup sugar   |                             |

### METHOD

1. Boil the wine and sugar for five minutes to form a syrup.
2. Poach the peach halves in the syrup for about a minute (a bit longer if they are fresh), then lift out with a slotted spoon and let cool.
3. Fold the amaretti crumbs and egg yolk into the cream.
4. Fill the peach halves with the cream mixture.
5. Arrange on a serving plate and pour the remaining syrup around them.

Buon Appetito!

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