

Poached, roasted & drunk stone fruits

1 Preheat the oven to 200°C (~390°F). Slice the vanilla bean lengthwise, scrape out the seeds and rub them into the sugar using your fingers (they will smell heavenly afterwards ;) I like to use preserving sugar (1:1), because it helps thicken the syrup, but regular caster sugar is fine, too.

2 Wash, pad dry and prepare the fruits. Depending on their size either half (cherries), quarter (apricots, plums) or slice (peaches, nectarines) and discard their stones. Add to a roasting pan, distribute evenly and sprinkle with the vanilla sugar (you can add the bean, too) and other spices - if using. Mix well, let marinate for a couple of minutes, then pour the juice and/ or wine over the fruits and poach- roast in the oven (middle level) for 15 minutes. Take out, stir carefully and ladle some syrup over dry fruit parts, then bake another 10 to 15 minutes until the fruits are really tender and the syrup has thickened a little (it will thicken further, once cooled).

3 Take out, either serve while still hot - especially good with ice cream - or fill into a large jar and keep in the fridge once cooled down. The fruits keep well for at least a couple of days, but it takes great restraint not to eat them straight from the jar.



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Recipe source: own creation

Active time: ~15 minutes, baking time: ~1/2 hour

Ingredients (for 1 large jar):

- * 1 vanilla bean
- * ~3-4 EL preserving sugar 1:1 (caster sugar is fine, too)
- * ~1 kg stone fruits (cherries, plums, apricots, peaches, ...)
- * 150-200 ml fresh orange juice/ port wine/ red or rosé wine (mix to your liking)
- * optional: spices like ginger, cinnamon, cardamom
- * serve with jogurt, ice cream, porridge, rice pudding, custard, ...