

OVEN BAKED PEACH WITH CANE SUGAR AND SOUR CREAM



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20
min



Easy

INGREDIENTS

- 2 red peaches (500g)
- 2 tbsp **Tate & Lyle** sugar
- 1 tsp ground cinnamon
- 200ml **Milram** sour cream
- 1 glass **Kopke LBV** port
- 50g toasted pistachio
- 2 tbsp pomegranate seeds

METHOD

Peel the peaches, open and remove the stones • Place the peach halves in a baking dish and drizzle over port, sprinkling with cinnamon and sugar • Bake for 15 min. in an oven preheated to 160°C • Remove and plate up, drizzling over the resulting syrupy cooking sauce • Put a spoonful of sour cream into each peach half and sprinkle with the crushed toasted pistachios and the pomegranate seeds • Serve warm to lukewarm