

## Baked Nectarines with Port



**Serves 4**

**Prep 10 mins**

**Cooking 40 mins**

**Easy**

### Ingredients

3 tbsp or 43g unsalted butter

120ml ruby or tawny port

80ml honey

Pinch of ground nutmeg

Pinch of kosher salt

4 large nectarines, halved & pitted (± 680 g), or use peaches or plums

Vanilla ice cream or whipped cream (with some vanilla essence or paste), for serving

1. Preheat the oven to 200°C/180C Fan/Gas 6 and position a rack in the centre position.
2. Place the butter in a 28-by-18-cm or 23-by-33-cm baking dish and transfer it to the oven until the butter melts, 2 to 3 minutes.
3. Remove the baking dish from the oven and add the port, honey, nutmeg, and salt and stir to combine. Arrange the fruit, cut-side down, in the baking dish. Return to the oven and bake until the nectarines are just tender, about 15 minutes. Turn the nectarines over and baste with the juices in the dish. Continue to bake until the nectarines are very tender and have released some of their juices, 5 to 10 mins longer. If you prefer the juices in the pan to be more syrupy before you spoon them over the nectarines, pour the juices into a pan and gently simmer until thickened.
4. Serve the nectarines warm with the juices spooned over the top alongside a big scoop of ice cream or whipped cream.