

## Caramel-poached Apricots



**Serves 4**   **Prep 5 mins**

**Cooking 15 mins**

**Easy**

### **Ingredients**

150g golden caster sugar

150 ml sweet wine such as Monbazillac

1 vanilla pod, split

12 apricots, halved and stoned

142ml double cream, whipped to soft peaks to serve

Melt the sugar in a deep frying pan until it starts to caramelize. Carefully add the wine and put back over the heat to melt again. Add the vanilla pod and apricots and poach gently for between 10 and 20 mins, depending on the ripeness of the apricots and turning once. Serve with the whipped cream.