

Caramelised Peaches with Raspberry Sauce



Serves 4 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

4 peaches
2 tbsp clear honey
2 tbsp unsalted butter
1 vanilla pod, split
vanilla ice-cream (optional)

For the sauce

350g raspberries
1 tbsp fresh lemon or lime juice
about 2 tbsp icing sugar

1. Preheat the oven to 220C/425F/gas mark 7. Halve the peaches, remove the stones, then place the fruit in an ovenproof dish, cut side up. Brush with the honey and place a scrap of butter in each one. With a small, sharp knife, scrape the seeds from the vanilla pod and smear them over the peaches. Snip the vanilla into eight pieces and put a piece in each peach half. Bake for 15-20 minutes until tender and slightly caramelised.
2. While the peaches are cooking, make the raspberry sauce. Purée half the raspberries in a blender with a splash of water. Press through a sieve to remove the seeds, then stir in the lemon or lime juice and icing sugar to taste.
3. When you're ready to serve, arrange two hot peach halves on each plate, spoon over the raspberry sauce and scatter with the remaining raspberries. If you like, you can also add a scoop of vanilla ice-cream.