

# Peach & Raspberry Fruit Salad with Mascarpone



**Serves 4**   **Prep 10 mins**

**No Cook**

**Easy**

## Ingredients

2 ripe peaches or nectarines  
50g caster sugar  
1 tsp lemon thyme leaves  
100g mascarpone  
100ml double cream  
drop vanilla extract  
16 raspberries, halved  
small handful pistachios, roughly chopped  
1tbsp maple syrup

1. Stone and finely slice the peaches or nectarines and arrange the slices over 4 plates. Sprinkle over a little of the sugar and scatter over most of the thyme leaves
2. Whisk together the mascarpone, cream, vanilla extract and the remaining sugar in a bowl until light and fluffy. Spoon or pipe blobs of the mixture over the peaches or nectarines and arrange the raspberries over the plates. Finish with a scattering of pistachios, the remaining thyme leaves and a drizzle of the maple syrup to serve