

## Peach, pistachio and ricotta friands



**Cook 45 mins**

**Makes 6**

**Easy**

### Ingredients

100g butter. Melted, plus extra for the tin

80g ricotta

1/4 tsp vanilla paste or a few drops vanilla extract

1/2 lemon finely zested

125g icing sugar, plus 1 tbsp and extra for dusting

50g pistachios

35g plain flour

50g ground almonds

3 large egg whites

1 peach slightly firm, sliced into 6 good 1/2 cm thick round or tinned peach

1. Heat oven to 200C/fan 180C/gas 6. Lightly butter a 6-hole friand tin or regular sized muffin tin. Mix the ricotta with the vanilla, lemon zest and 1 tbsp icing sugar until smooth. Roughly chop 20g of pistachios.
2. Put the remaining 30g pistachios in a mini food processor with the flour and pulse until very finely ground, like your almonds. Mix with the almonds and icing sugar in a big mixing bowl.
3. Whisk the egg whites in a separate bowl until you get a light foam. Tip this into the dry ingredients with the melted butter and gently stir together. Divide the batter between the friand holes, then, working quickly; top each with a spoonful of the ricotta mixture. Add a slice of peach to the top of each, a sprinkling of chopped pistachios, and a dusting of icing sugar. Bake for 20-23 minutes until they have risen and are golden - if you check with a skewer you'll probably hit the molten ricotta, so check round the edges instead.
4. Cool for 10 mins in the tins, and then lift out onto a cooling rack.