

# Roasted stone fruits with vanilla

## Ingredients

- 175g golden caster sugar
- 1 vanilla pod, split in two
- 5 cardamom pods
- zest and juice 1 lime
- 6 apricots, halved and stoned
- 3 peaches, quartered and stoned
- 3 nectarines, quartered and stoned

## Equipment

- Metric spoon & cup measures
- Sharp knife
- zester
- Juicer
- Food processor or mortar & pestle
- baking dish

1. Heat oven to 220C/fan 200C.
2. Tip the sugar, vanilla pod, cardamom, lime zest and juice into a food processor, then blitz until blended, or mash together using a pestle and mortar.
3. Tip the fruit into a shallow baking dish, then toss in the sludgy sugar.
4. Roast for 20 mins until the fruits have softened, but not collapsed and the sugar and fruit juices have made a sticky sauce. Any leftovers will keep in the fridge for up to 2 days.



