

Chocolate Amaretti Peaches

This dessert can also be made with fresh nectarines or apricots.

Ingredients

4 ounces (115 g) amaretti biscuits (amaretto cookies), crushed
2 ounces (50 g) plain chocolate, chopped
grated rind of 1/2 orange
1 tbsp (15 ml) clear honey
1/4 tsp (1.5 ml) ground cinnamon
1 egg white, lightly whisked
4 firm ripe peaches
5 tbsp (75 ml) white wine
1 tbsp (15 ml) caster (granulated) sugar

Instructions

Mix together the amaretti biscuits, chocolate, orange rind, honey and cinnamon in a bowl. Stir in the egg white to bind the mixture.

Halve and stone the peaches and fill the cavities with the chocolate mixture, mounding it up slightly.

Arrange the stuffed peaches in a lightly buttered, shallow microwaveproof dish which will just hold them. Pour the wine into a cup and stir in the sugar.

Pour the sweetened wine around the peaches. Cover loosely and microwave on High for 2-3 minutes, until the peaches are tender. Serve at once with a little of the cooking juices spooned over and the whipped cream.

Yield: 4 servings