

Griddled Peaches with Cashew Cream

Ingredients

- 1 cup cashews, soaked overnight in plenty of cold water
- 1 tsp vanilla extract
- 2 Tbsp raw honey
- 1 cup raspberries
- Juice of 1 orange
- 2 tsp coconut sugar
- 4 peaches, halved
- A drizzle of amaretto or brandy
- 1/4 cup of toasted almonds



Preparation

- Drain the cashews.
- Blend the nuts in a food processor with about a 1/2 cup of water until smooth. Add the vanilla and honey, and continue to blend until you have the consistency of very thick cream. Place in the fridge.
- Blitz the raspberries with the orange juice and sugar. Strain through a sieve or a cheesecloth to make a smooth sauce.
- Heat a griddle until it's very hot. Place the peach halves, cut-side down, on the griddle, and cook for a few minutes, until the peach flesh is charred and caramelized. Transfer to a serving dish.
- To serve, top the peaches with spoonfuls of cashew cream. Drizzle with raspberry sauce and amaretto, and scatter with toasted almonds to serve.