

CARAMELIZED APRICOTS WITH ALMOND CREAM

SOURCE: BEST OF MARTHA STEWART LIVING: WHAT TO HAVE FOR DINNER

Prep/Cooking Time: about 15 minutes

INGREDIENTS:

1/2 pt heavy cream
2 TBS confectioner's sugar
1 TBS Amaretto OR 1/2 tsp almond extract
4 TBS (1 stick) unsalted butter
3/4 C granulated sugar
8 apricots, ripe but firm, halved/pitted
1/4 C milk
1/4 C sliced almonds, toasted (optional)

DIRECTIONS:

Whip cream with confectioners' sugar till soft peaks form - whisk in Amaretto or almond extract. Refrigerate till ready to use. Melt butter in large sauté pan over medium heat - add sugar - stir to dissolve - swirl occasionally till mixture is light brown (3-5 minutes).

Add apricots, cut side down - increase heat to medium high & cook no more than 5 minutes till sugar has turned a deep amber & apricots are well caramelized - shake pan a few times while cooking. Remove pan from heat - using slotted spoon, transfer apricots to plate, cut sides down. Whisk milk into sugar mixture to make the caramel sauce. Simmer over low heat till thick (2-3 minutes). Arrange apricots on 4 plates & pour caramel sauce over each one - spoon almond cream on side & garnish with sliced almonds. Serve.

Serves: 4