



Botanic Cottage Community Cook Club Early June 2021

A speedy pudding

Grilled nectarines with honey yogurt and pecan crumble

This is a gorgeous summery pudding - and you can use any stone fruit in place of the nectarines. If you don't have a grill then cook the nectarines gently in a frying pan with a little butter.



Ingredients

- 4 ripe nectarines
- 1 tsp caster sugar
- ½ tsp cinnamon
- 100g oats
- 50g butter
- 50g pecans
- 2 tbsp seeds (any)
- 1 tbsp brown sugar
- 400g yogurt
- 1 tsp honey (optional)

You will need a frying pan, a small mixing bowl, a grill pan and tinfoil

Serves 4

Method

1. In a small bowl mix together 1 tsp caster sugar with ½ tsp cinnamon. Preheat the grill.
2. Half and de-stone the nectarines and place on a piece of tin foil under the grill- cut side down. Grill for 4-5 until starting to collapse a little.
3. Turn the nectarines over and sprinkle a little of the sugar and cinnamon mix over the cut sides of the nectarines. Continue to grill for another 4-5 minutes until golden and fragrant. Turn off the heat and keep warm.
4. In a frying pan toast the oats for a few minutes stirring frequently. When warm and smelling good, add 1 tbsp butter and the chopped pecans and seeds. Continue to cook and stir for another 2-3 minutes. Turn off the heat and stir in the 1 tbsp brown sugar.
5. Mix the yogurt with the honey (if using).
6. Serve the grilled nectarines with the honey yogurt and a generous spoonful of the nutty crumble.