

## Baked raspberries with amaretti biscuits

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A delicious dessert idea from Poh's Kitchen. Here, she tells us why it's close to her heart...

The first time I had this [dessert](#) was about five years ago in the Dandenongs, served to me by my beautiful friend and very brilliant cook, Kirsty. All the weekend, she made me meals that I copied into my first exercise book of handwritten recipes. It is one of my most important food memories because, for the first time, I realised food could be an emotional experience and, hence, would have a very important place in my life.

At the time, I wasn't such an experienced cook, so this recipe was, and still is, very precious to me. It is definitely what [Antonio Carluccio](#) would classify as an MOF – minimum of fuss, maximum of flavour – also what I call a 'boy' dessert – no measuring, no whisking, no delicate baking techniques whatsoever. Guys, it's so easy, you could probably make it under the watchful gaze of a young lady you fancy and maintain relative composure!

### Ingredients (serves 4)

- 3 cups (375 g) fresh or frozen raspberries, or 4 not-quite-ripe peaches, halved, stone removed
- 4-5 tbsp brown sugar
- 16 amaretti biscuits
- 80 g good quality salted butter, cubed into 8 pieces

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- Vanilla ice cream/ yoghurt/ crème Anglaise

### METHOD

- Heat the oven to 180°C (170°C fan forced).
- Pour the raspberries into a small baking dish (around 20 x 20cm, or 15cm in diameter), or the peaches skin side down in a baking dish.
- Sprinkle the sugar evenly over the fruit. Using your hand, crush and sprinkle the biscuits over the raspberries, breaking any larger chunks, as these will burn quickly.
- Distribute the butter evenly over the dish of raspberries or pop a cube of butter on each peach half. Bake for about 20 minutes.
- The raspberries should be bubbling and become quite syrupy and the biscuits a dark golden brown. Some like their peaches a little firmer but I love them when they have completely collapsed into a gooey mess.
- Serve hot with vanilla ice cream, yoghurt or crème Anglaise.

Perfect comfort food...mmmmm...

Recipe from [Poh's Kitchen](#).

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