

Roasted peaches with pistachio crumble



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Preparation 20 mins | Cooking 25 mins | Serves 6

2 tbs lemon juice
2 tbs caster sugar
6 just-ripe plump peaches
Frozen Greek-style yoghurt or vanilla ice-cream, to serve

Pistachio crumble topping:

1¼ cups rolled oats
½ cup plain flour
½ cup brown sugar
90g butter, cut into small cubes
⅓ cup chopped pistachios

STEP 1 Preheat oven to 180°C fan-forced. Combine lemon juice and caster sugar in a large bowl. Add peaches and toss to coat. Arrange peaches in the base of a large shallow baking pan. Set aside.

STEP 2 To make the pistachio crumble topping, combine oats, flour and sugar in a bowl. Using your fingertips, rub butter into the dry ingredients until well combined. Stir through pistachios.

STEP 3 Evenly sprinkle crumble mixture over the peaches. Bake for 25-30 minutes until crumble is crisp and golden. Set aside to cool slightly or cool to room temperature. Serve frozen Greek-style yoghurt or vanilla ice-cream.

Good for you... PEACHES

The natural sugars in peaches give a delicious sweet flavor and also provide energy that is especially good when you're active or playing sport. Peaches give us vitamins, including vitamin C and beta-carotene which the body uses to make vitamin A. Both these vitamins helps us fight infection.

