

RED CURRANT CREAM –FILLED PEACHES

A perfect recipe for those days when you are craving something fruity and creamy, but you can't be bothered switching on the oven. If this sounds like you, keep scrolling down for a delicious and light dessert!

INGREDIENTS FOR FOUR PEOPLE:

4 peaches
250 g red currant (you may use another tart fruit, like raspberries)
200 g Germani *Ricotta*
100 g powdered sugar
1 tbsp sliced almonds

PREPARATION

Cut peaches in half and pit them.

Sprinkle 40 g of sugar on top and place them face down on a very hot grill

Remove the seeds from red currants, mix ricotta cream with remaining sugar, add almonds and stir mix.

Fill the peaches with cream (if you have enough will power not to eat it from the spoon)

SERVE AND ENJOY!

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