

Roast Peach, Mango & Pistachio Tiramisu

Serves:
10

Prep time:
20 mins

Cook time:
5 mins



INGREDIENTS

- 2 peaches | Panetta Mercato
- 2 tbs brown sugar | Panetta Mercato
- 300ml thickened cream | Panetta Mercato
- 1 tbs pure icing sugar, sifted
- 1 tsp vanilla bean powder | Inlakesh
- 2 lrg mangoes* | Panetta Mercato
- 2½ cups milk
- ¼ cup dark rum (or 2 tsp rum essence for a non-alcoholic version)
- 300g savoiardi (Italian sponge fingers) | Panetta Mercato
- ¼ cup shelled pistachios*, chopped | Panetta Mercato

METHOD

1. Preheat oven grill to medium.
2. Cut peaches into quarters. Sprinkle evenly with brown sugar and grill for 5-7 mins on a lined baking tray with baking paper or foil. Remove from oven and set aside.
3. In a large bowl whip together thickened cream, icing sugar and vanilla bean powder until stiff peaks.
4. Cut mangoes in half, remove the seed and slice cheeks thinly. Use a spoon to remove the slices into a bowl.
5. In a medium shallow bowl, mix together milk and rum. Dip each sponge finger in the flavoured milk, and turn 3-5 times quickly. Place along on a long rectangular platter and continue until you have 10 dipped fingers as the base. Top with a third of the whipped cream, spread to the edges. Scatter evenly with a third of the mango slices. Repeat the process with two layers.
6. Add cooled roasted peaches and sprinkle the lot with chopped pistachios.

**NOTES: We used Calypso mangoes for their firmer texture for slicing. You can get salted unshelled pistachios for this recipe and shell them yourself.*

MACQUARIE CENTRE