



## Dining In Kirsty Carre

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# FRUITY FLAVOUR

Summer's luscious favourite fruits are bursting with goodness and flavour



### PEACH AND PARMA HAM BITES

Makes 48

A simple and a good alternative to the ubiquitous fig, blue cheese and prosciutto canapes. Alternatively, the peaches can be cut in half and treated exactly the same way, then served on a bed of frissee for a lovely summer starter.

- 6 firm ripe peaches
- 1 tsp caster sugar
- 1 tbsp sherry vinegar
- pinch ground cumin

- ½ cup cream cheese
- 48 basil leaves
- 200g prosciutto, thinly sliced

Wipe the outside of the peaches to remove excess fuzz. Cut them into 8 wedges and toss in the mixture of sugar, vinegar and cumin and leave them for 10 minutes. Top each wedge with a dab of cream cheese and a basil leaf, then wrap in a strip of prosciutto and secure with a toothpick.



Peach and Parma ham bites



Plum-baked chicken with plum salsa

## PLUM-BAKED CHICKEN WITH PLUM SALSA

Serves 4

The simple salsa brings out the flavour of the chicken.

- 8 chicken legs
- 1/2 cup plum sauce
- 1 tsp sesame oil
- 1 tbsp soy sauce
- 1 tsp grated fresh ginger
- 1 garlic clove, grated

### Salsa

- 3 cups plums, diced
- 1/2 small red onion, diced
- 1/2 cup fresh coriander, finely chopped
- 1/4 cup fresh mint, finely chopped
- 1 tsp red chilli, finely diced
- 1 lime, juiced
- 1 tsp caster sugar

For the marinade, combine plum sauce, sesame oil, soy, ginger and garlic. Place chicken legs in a ziplock bag, add marinade and leave for several hours or overnight. Preheat oven to 200C, place chicken on a rack in a baking dish and bake for 35 to 40 minutes. While chicken is cooking, put the salsa ingredients into a bowl and allow flavours to develop. Serve with the chicken.



## CHERRY CHEESECAKE SLICE

Makes 12-16 squares

This recipe is an adaptation of one that was given to my mother in the 1970s. It is totally addictive and should be made only when you can share it with many people; otherwise the temptation to eat the lot is too great. It is a good way to use tired cherries that are no longer at their peak.

### Topping

- 2 cups pitted and halved cherries
  - 1/2 cup caster sugar
  - 1 lemon, juiced
  - 1 heaped tbsp cornflour
- Combine the cherries, sugar and lemon juice and leave for 2-6 hours. Sprinkle the cornflour over the top and stir

through, then tip the lot into a saucepan and boil until the mixture thickens. Remove and cool.

- 250g Granita biscuits
  - 1/3 cup melted butter
  - 250g cream cheese
  - 1 cup icing sugar
  - 1 tsp vanilla essence
  - 300ml cream, whipped
- Crush the biscuits and stir through the melted butter, then press into an 18x28cm tin. Beat the cream cheese, sift in the icing sugar and beat in the vanilla until the sugar is incorporated. Fold through the whipped cream. Spoon the cheese mixture on to the base and smooth the top before adding the cherry topping. Place in the fridge until set and cut into squares or if you want to be fancy, cut out rounds with a scone cutter. (This allows you an opportunity to tidy up the extra bits — cook's prerogative.)



## APRICOT BUTTER

Makes about 3 cups

When apricots reach the end of the season, their flavour is stunning, but quite often they are too soft to eat. This spread captures the tart sweetness of our West Australian apricots and is excellent on toast or scones or as a filling for meringues with cream.

- 1kg apricots, stoned and halved
- 1 vanilla bean
- 2/3 cup caster sugar
- pinch salt

Place the apricots in a wide, shallow heavy-based pan with a tablespoon of water, cover and cook over a low heat

until the fruit is completely soft and collapsed. Remove the apricots from the heat and puree in a food processor. Split the vanilla bean with a sharp knife and scrape out the seeds. Return the apricots to the pan with the vanilla pod and seeds and stir in the sugar and salt. Bring to the boil and boil gently for 10-15 minutes or until the mixture thickens and glazes the back of a wooden spoon. (Be careful, the mixture spits and is very hot.) Remove the vanilla bean and spoon the mixture into hot sterilised jars, clean the rims, fasten the lids and turn the jars upside down. Store in the fridge and eat within a few months.



Toast or scones are the ideal accompaniment for apricot butter.

## PEACH AND NECTARINE AMBROSIA

Serves 8-10

Layers of fruit, custard, meringue and whipped cream, what's not to like? This

is a simple dessert that can be prepared in advance and also looks spectacular.

- 300ml whipping cream
- 2 cups good commercial custard
- 150g crushed meringues
- 2 lemons, zested and juiced
- 2 tbsp Limoncello
- 500g nectarines
- 500g peaches
- 500g frozen mixed berries, thawed in a colander
- toasted flaked almonds to garnish

Whip cream until stiff, then fold through custard and crushed meringues. Add lemon zest and limoncello. Chop nectarines and peaches and put them into separate bowls, divide lemon juice in half and stir through the nectarines and peaches. In a big trifle bowl or 8-10 glasses, spoon the layers in following order: cream, nectarines, cream, berries, cream, peaches, cream. Garnish with flaked almonds.



Peach and nectarine ambrosia



**When apricots reach the end of the season, their flavour is stunning, but quite often they are too soft to eat. This spread captures the tart sweetness of our West Australian apricots and is so good on toast . . .**



## FAST FOOD

With summer well and truly here, this is the simplest and most elegant dessert. Place thin wedges of nectarine in the bottom of a champagne flute, top with raspberry or passionfruit sorbet, more slices of nectarine, a mint leaf and then fill the glass with champagne or sparkling grape juice.