

Nectarines Stuffed with Amarettini Biscuits



This is a really quick and simple recipe. Literally, in five minutes nectarines are stuffed and ready for degustation. If you want to try this recipe, it is obligatory to look for Amarettini biscuits, because they have that specific intense almond flavour, I would say that Amarettini biscuits remind me of the flavour of marzipan.

INGREDIENTS :

2 cans of nectarines (825 g each)

70 g of Amarettini biscuits + a few biscuits for decoration

200 ml of cream

200 g of Greek yogurt

1 tea spoon of whipped cream fix

PREPARATION :

1 . drain the nectarines and flatten their bottoms with a knife so they can stand straight ...

2 . chop Amarettini biscuits ...

3 . mix the cream by half (not completely) and add it to the yogurt together with biscuits and cream fix, then mix just for

a few seconds ...

4 . put the prepared filling into a decorating bag (you can use an ordinary freezer bag, too), cut off a somewhat bigger corner of the bag and fill the nectarines abundantly...

5. decorate the stuffed nectarines with one biscuit each ...

ADVICE :

Cream fix is not obligatory, if you do not want to use it.

If you do not add cream fix, mix the cream a few seconds longer.

I would recommend you to use Amarettini biscuits in this recipe or possibly some other biscuits having an intense flavour of almonds, cinnamon or marzipan.

In this recipe you can use ordinary set yogurt or Greek yogurt as I did.

Instead of nectarines you can use canned peaches or apricots, too



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