

Method:

1. In a large heavy based saucepan, combine the sugar, rosé, vanilla bean, zest, salt and seeds. Bring to a boil until the sugar has dissolved.
2. Cover, remove from the heat and let stand for 15 minutes.
3. Discard the seeds, bring the liquid to a simmer, and add the plums and apricots. Poaching the fruit over a moderate heat, turning a few times, until just tender, 5 to 8 minutes.
4. Allow the fruit to cool in the liquid until it gets to room temperature, then refrigerate until chilled.
5. Serve the fruit in bowls with some of the chilled poaching liquid, along with crème fraiche and/or vanilla ice cream.

Prep before Christmas:

The poached fruit can be refrigerated for up to 3 days prior to serving.

Serves 6

Prep & Cooking time 45 minutes



Apricots and Plums Poached in Rosé Wine

Ingredients:

- 1 cup caster sugar
- 2 1/2 cups dry rosé wine
- 1/2 vanilla bean, split.
- 1x 6cm strip of lemon zest.
- 1/2 teaspoon salt
- 6 large firm, ripe plums—pitted and halved, seeds reserved.
- 6 large firm, ripe apricots—pitted and halved, seeds reserved.
- Sweetened crème fraiche and/or vanilla ice cream, for serving.

