

**Stuffed apricots with mascarpone and pistachios : dessert / Tesco.**

**Contributors**

Tesco (Firm)

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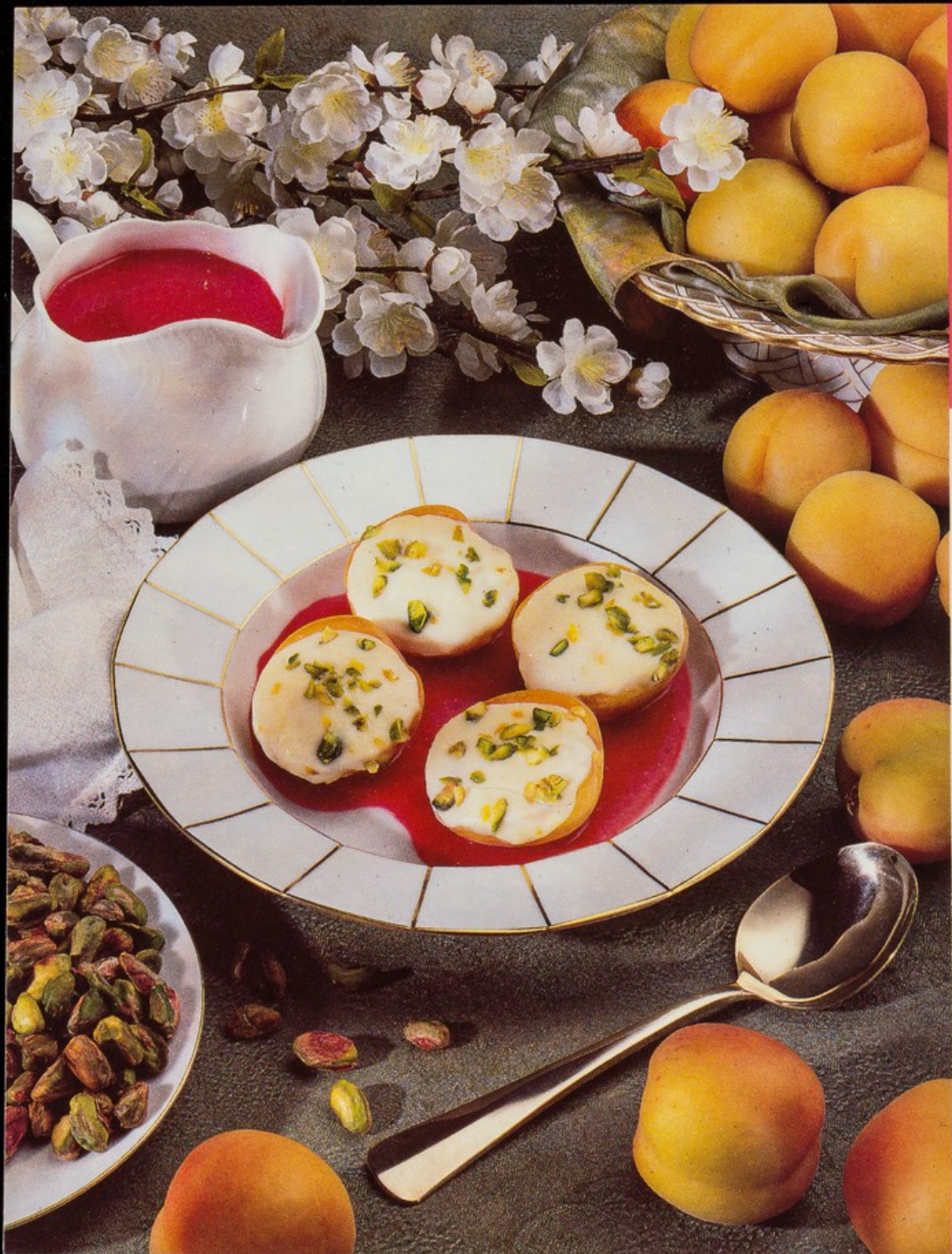
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**RECIPE**  
COLLECTION

*from*  
**TESCO**

**STUFFED  
APRICOTS WITH  
MASCARPONE  
AND  
PISTACHIOS**



**DESSERT**

**TESCO**

**STUFFED  
APRICOTS WITH  
MASCARPONE  
AND  
PISTACHIOS**

**SERVES 6**

**INGREDIENTS**

12 ripe Apricots  
250g tub of Mascarpone Cheese  
1 x 15mlsp (1 tbsp) Apricot Jam  
25g (1oz) Pistachio Nuts, finely chopped  
225g (8oz) Raspberries  
1 x 15mlsp (1tbsp) Icing Sugar

**METHOD**

- 1** Cut the apricots in half and remove the stones.
- 2** Place the apricots on a baking tray skin side down. Mix the mascarpone cheese and jam together.
- 3** Spoon into the apricot halves. Sprinkle with the nuts. Pureé the raspberries in a blender or push through a sieve. Stir in the sugar.
- 4** Cook the apricots under a hot grill for 2 minutes or until the cheese begins to melt.  
Serve immediately with a little raspberry sauce.

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