Dried apricot dessert with clotted cream and almonds

Serves 5

Ingredients

250 g	Dried apricot 2¼ glass
250 g	Sugar 1½ glass
250 g	Water 1¼ glass
125 g	Clotted cream
80 g	Almond ¾ glass
20 g	Pistachio

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Wash the apricots and soak them the day before.
2. The next day, discard the soaking water, add fresh water and the sugar, and cook over low heat until the apricots are tender.
3. Take the apricots out of the liquid and let them cool. Boil the almonds for 2 minutes and peel them.
   2 min
4. Open the middle of each cooled apricot and put in some clotted cream and an almond. Arrange them cream side up on plates, scatter with pistachios and serve.

Last changed: November 1, 2026
T.C. Millî Eğitim Bakanlığı, Meyveli Tatlılar (2006)
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