

## Basket of Roasted Fruits

### Basket of Roasted Fruits

We make no apologies for using Glayva again here. It is so delicious and utterly perfect for this dish. This colourful dessert of roasted fresh fruits is perfect at the end of a filling meal and you can use whatever fruits you have available.

Serves 4

60mls Glayva

2 teaspoons honey

½ teaspoon cinnamon

50mls orange juice

1 sprig rosemary

25g butter and a little sunflower oil

2 firm bananas

1 apple

4 physalis, if you can find them in your greengrocer's

2 plums

12 grapes

8 brambles (blackberries)

8 strawberries

### Tuille Baskets

For these delightful baskets see the Chocolate Truffle Torte recipe and make them larger by shaping over the base of a tea or coffee cup

The fruit in this dish must be cooked very quickly so that they remain firm.

To start, mix the Glayva, honey, cinnamon and orange juice together and set aside.

Heat the butter and oil in a large frying pan while you prepare the fruit. Chop the bananas into fairly large chunks cut on a diagonal, core and slice the apple, keeping it fairly chunky. Chop each plum in half, removing the stones and place in the pan with the bananas, apple and rosemary, allow the fruit to brown on one side and add the physalis and grapes. Turn the fruit to brown on the other side and then add the brambles and strawberries, toss briefly in the hot pan and add the Glayva mixture. Keep the heat up high and when it is all combined remove the rosemary and serve immediately in a tuille basket with a scoop of vanilla ice cream or crème fraîche on the side.

## Variations

Of course you can use other fruits like nectarines, peaches, pears, blueberries and pineapple, and you can also very easily adapt this dish to make it suitable for vegans. Use vegan margarine or just sunflower oil, omit the honey and serve with soya ice cream....truly delicious!