

---

# Apricot Fool

---

A delicious, quick sweet treat, but use small glasses, as it's quite a heavy dessert

---

## Instructions

Wash the apricots then halve and remove the stone. Place in a pan with without added sugar.

Add the grated lemon zest and juice and cook uncovered over a low heat, stirring from time to time until the apricots have softened.

Place in a liquidiser or food processor with the orange liqueur and blend to a fine puree.

Soften the mascarpone by whisking slightly with an electric whisk and mix in half the sugar. In a separate bowl whip the cream with the remainder of the sugar until it forms soft peaks.

Fold the two creams together, then add the apricot puree, swirling it into the mix but not blending completely, leaving clear lines of apricot.

Spoon into 6 wine glasses (small ones), cover and place in the fridge (up to a day).

To serve, crumble the amaretti biscuits over the top and serve with a few extra biscuits on the side.

**NOTE:** I like the sharpness of the apricots against the sweet cream. You can sweeten the apricots and *not* the cream, if you prefer.

## Ingredients

400 gm apricots  
1 lemon, zest finely grated  
140 gm caster sugar  
3 tbsp orange liqueur  
500 gm mascarpone  
150 ml double cream  
20 crushed amaretti biscuits plus extra to serve