

Turkish Stuffed Apricots



Beautiful dried Turkish apricots are soaked, candied with lemon scented syrup, stuffed with rich cream, and garnished with crunchy pistachios to make the perfect, lightly sweet one bite treat! Serve them after dinner, as an appetizer, for afternoon tea, or even for breakfast.

Key facts:

- Preparation: 8 hrs
- Cooking: 30 mins
- Total Time: 8 hrs 30 mins

Ingredients

- 24 Dried Turkish apricots (around 200g)
- 1 cup kaymak, clotted cream, or mascarpone at room temperature
- Juice of $\frac{1}{2}$ lemon
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup shelled unsalted pistachios, finely chopped

Method:

1. Soak the apricots in 2 cups of cold water for 8 hours or overnight.
2. After the apricots have finished soaking, remove them from their soaking liquid. You should have about 1 cup of liquid left. Add more water if needed to reach 1 cup.
3. Combine the soaking liquid with the lemon juice and sugar in a medium saucepan, and bring to a boil.
4. Gently add the apricots to the liquid, and reduce the heat to a simmer. Cook, stirring occasionally, until the apricots are very tender, but not mushy, 10 to 20 minutes. I found the apricots cooked unevenly, so it's best to check the apricots as you go and remove them individually to a plate when they are tender. Allow the apricots to cool to room temperature.
5. Once all the apricots are removed from the liquid, increase the heat to a full boil, and continue to cook until the sauce is reduced slightly and starting to become syrupy. It should easily coat the back of a spoon. Remove from the heat and allow to cool.
6. Use a paring knife to gently open each apricot about halfway. Carefully spoon the filling into each, then dip the exposed filling in the chopped pistachios.
7. Arrange the stuffed apricots on a serving platter, drizzle with the syrup, and scatter any remaining pistachios over top.