

# KIWIS WITH MARZIPAN SAUCE



For all marzipan lovers out there, this is a very quick and fun dessert, both tart and sweet, something quite out of the ordinary, elegant and truly delicious – of course it would be...it has marzipan, how could it be anything other than scrumptious and heavenly? Especially if you've already made your own marzipan and have it at hand, you'll have it ready in no time at all! And it goes without saying that this tastes one gazillion times better with homemade marzipan rather than store bought, (and it isn't really that hard to make, either, just very sticky!), so worth the extra effort! But, no harm done if you buy it from the supermarket, either.

For those who are lactose intolerant, use almond milk instead of cow's milk, it tastes just as yummy and, personally, I believe it enhances the almond taste!

This recipe works well with apples (especially if they're a little tart and not too sweet), as well as pears because, come on...marzipan and pears??

Of course, if you don't like marzipan, then you won't like this...but I won't hold that against you. 😊

Below, I also include the recipe for homemade marzipan. As I said above, it isn't hard to make at all, but gets really sticky and gooey for a while...and then, it doesn't! There are many recipes on the internet on how to make your own marzipan, some using water, others egg whites, so you have lots to try out and choose from. I've used corn syrup because I prefer the consistency for this particular recipe, but I enjoy trying new things, so will definitely try it in other ways, too.

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**Yields:**

**4** servings

**Prep. Time:**

**0** hours **5** minutes

**Cook Time:**

**0** hours **15** minutes

**Total Time:**

**0** hours **20** minutes



Not suitable for freezing



Suitable from **18** months



Suitable for vegans



Suitable for vegetarians

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## INGREDIENTS FOR THE MARZIPAN

- 150g blanched slivered almonds
- 180g sifted icing sugar
- 1 ½ tsp almond extract (you can also use vanilla extract or rose water)
- 120g corn syrup

## METHOD

1. Place your blanched slivered almonds in a food processor and grind until you have almond flour.
2. Empty the almond flour in a bowl, then add the sifted icing sugar, the almond extract and  $\frac{3}{4}$  of the corn syrup, and start stirring. AS you mix everything together, you might find that you don't need all of the corn syrup. If, however, the mixture is just not coming together, then use more corn syrup. This part is the *very* sticky part, (and I tried doing it both with a spoon and with my hands), and the trick that worked best for me, was to use one hand to almost knead the mixture together, and then, using a soup spoon, scrape off parts of the marzipan that had stuck to my hands.
3. Keep kneading until you have a smooth marzipan consistency.
4. Place in an airtight container, or cover with cling film, and store in a cool dark place.

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**Yields:**

4 servings

**Prep. Time:**

0 hours 2 minutes

**Cook Time:**

0 hours 8 minutes

**Total Time:**

0 hours 10 minutes



Not suitable for freezing



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Suitable for vegans



Suitable for vegetarians

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## INGREDIENTS FOR THE MARZIPAN SAUCE

- 5 Tbsp marzipan (75g), heaped (homemade or store bought)
- 3 Tbsp fresh lemon juice
- ½ cup (118ml) almond milk (You can also use normal milk, but I prefer this version – accentuates the almond)

## METHOD

1. In a saucepan, place your almond milk (or cow's milk) and your marzipan.
2. On a medium-high heat, keep stirring until the marzipan dissolves into the milk. It shouldn't be too runny or too thick. If it's too runny, add more marzipan, if it's too thick, add more almond milk.
3. Once you have the consistency you desire, add the freshly-squeezed lemon juice and stir until it is a smooth sauce.

## KIWI WITH MARZIPAN SAUCE METHOD

1. Peel and slice 4 kiwis – each slice should be about as thick as your little finger.
2. Place on a plate and fan out so one piece overlaps the other.
3. Drizzle the marzipan sauce over the kiwis (or apples, or pear slices).
4. Sprinkle just a little bit of cinnamon on top. (This is optional because, I realise, not everyone likes cinnamon.)
5. Enjoy!