



The best ways to enjoy fresh fruits this winter

Here's to having a fruitful winter in your kitchen.

Winter's cold snap deters many plants, but there are some that the icy months are quite fruitful for. Staples like apples and pears are coming into crop and citrus fruits like mandarins and nectarines are ripe for the picking. But you don't have to have them as is – there are a number of ways you can heat up your winter fruits and we've got a few that will become the apple of your eye.

Steamed Pears with Chocolate Sauce



This is a treat that will warm the soul. Pears are cooked on FullSteam at 100°C for 15 minutes in a syrup with vanilla seeds and cardamom pods, and then served doused in chocolate sauce. Beurre Bosc or Williams pears are the best to use for this recipe – and slicing off the bottoms will give them a solid base to stand in their syrupy bath.🍷

Read the [recipe and method here](#) – it will only take half an hour to put this one together and for once you'll enjoy a recipe going pear-shaped.

Don't have a steam oven? Find out more about them [here](#).

Roasted Nectarines (or Peaches)



Another quick and easy dessert with roasted fruit, this recipe is simple and requires few ingredients. You'll be making a caramelised sauce from palm sugar, coconut milk and ginger, which you'll then drizzle on CircoRoasted fruit. (If you're not feeling that combo, you can replace with our sweet [cherry syrup](#).) You can use nectarines, peaches, or both, and you can add a cool kick with vanilla ice cream.¶

For specific measurements and a (short) list of ingredients, [read the recipe here](#). Making a mess is all part of the presentation here, so feel free to enlist the kids to drizzle over a serving tray. Just make sure the sauce is a safe temperature to handle

Apple Kuchen Tart with Salted Caramel Sauce



If you've got a taste for NEFF's German engineering, you'll love this German treat. Apple Kuchen is a Deutschland dessert typically served in slab form. Ours is a tart variation that gives a twist on the classic apple pie. Pink Lady apples will give the best results, and desiccated coconut provides a curious flavour combo you won't be able to get enough of. A drizzle of salted caramel sauce takes it to the next level.

Read the full [Apple Kuchen recipe](#), allow for two hours of creation, and have your favourite ice cream handy when it's done.

The Ultimate Apple Pie



As desserts go, apple pie is as timeless as they come. The mix of crumbly pastry and moreish stewed fruit has wowed for generations, and as such it has become a winter dish every home cook should have up their sleeve.

This apple pie recipe is slightly different in that it uses sour apples, dried apricots, and lemon for a fruity trifecta that's familiar but exciting. Read [the full pie recipe](#) and get acquainted with some of our [favourite apple pie toppings](#) to add an extra dimension of flavour. And while you're here, check out some of our most popular apple articles.

- [The best Types of Apples to Use when Cooking](#)
- [Steamed Apple Maple Cake](#)
- [Camembert with Caramelised Apple](#)

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers—designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).