

# ROASTED NECTARINES WITH VERBENA, ROSE PETALS AND WARM FINANCIER CAKES



In a small pot, roast the nectarines in butter, sugar and the vanilla.

Wait for it to caramelize.

Add the verbena, the lemon zest and the lemon juice.

Finish with the rose petals and the rose-water.

Serve with the warm financier cake and coat with the cream.

4 nectarines in quarters

4 warm financier cakes

2 vanilla beans

1 branch of fresh verbena

4 tbsp. of brown sugar

2 tbsp. of butter

1 lemon zest and juice

1 tsp. of rose-water

10 fresh rose petals

2 tbsp. of fresh cream