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Guava Duff

By Susie Iventosch



Photo Susie Iventosch

(Serves 8)

INGREDIENTS

3-4 cups of fruit, pitted, peeled and diced (guava, papaya, mango, peaches, nectarines) reserve 1/2 cup for topping

1/2 cup butter
 1/3 cup sugar
 2 egg yolks
 2 teaspoons vanilla
 2 cups all-purpose flour
 3 teaspoons baking powder
 1/2 teaspoon salt
 1/3+ cup guava juice

DIRECTIONS

In a large bowl, beat butter and sugar until integrated. Add egg yolks and vanilla and stir well. Sift flour with baking powder and salt and stir into butter mixture. Add enough guava juice until dough can be gathered into a large ball.

On a floured surface, roll dough out into a large rectangle, approximately 12x 15 inches or so. It is not necessary to be exact on this measurement.

Beginning at the close end of the rectangle, spread a row of chopped fruit and roll dough over fruit. Repeat this process until you have a large jelly roll shape and you've used up all but 1/2 cup of the fruit.

Cut the roll into two shorter rolls and seal each very tightly in foil. Double wrapping is even better, to keep dough in place while steaming.

In a large pot, fitted with a French steamer, (or in a pasta pot with the mesh liner) place the two wrapped rolls of dough and steam for about one hour, or until dough is cooked. You may need to add more water to the bottom of the pot while steaming.

Cool thoroughly. When ready to serve, remove foil and cut into 1-2 inch slices. Heat in microwave and drizzle warm brandy sauce over the top. Can serve with a scoop of vanilla ice cream or a dollop of whipped cream and a spoonful of reserved diced fruit.

Brandy Sauce

INGREDIENTS

1/4 cup unsalted butter
 1/2 cup sugar
 2 teaspoons vanilla
 1/3 cup guava juice
 1/4 cup brandy

DIRECTIONS

In a saucepan, melt butter over medium heat. Add sugar and stir well with a wire whisk. Continue to cook over medium heat, stirring all the while, until sugar dissolves. Stir in vanilla, guava juice and brandy and continue to cook until well integrated, slightly reduced and thick enough to coat a spoon.

Can be made ahead of time and reheated to serve over warm guava duff.

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