

Grilled Peaches with Amaretti Cream Filling

Serves

10

Ingredients

5 firm, but ripe peaches, peeled, halved
1 16oz pack, almond biscotti
2 large egg yolks
7 tbs brown
6 tbs. lemon juice
3 tbs. unsalted butter
1 cup chilled whipping cream
Almaretto di Sarrono almond liqueur

Preparation Instructions

Core the peaches well so that there is a small cavity in each half to fill with the amaretti filling and cream. Combine 6 tbs sugar, lemon juice, butter in a small saucepan. Add a few tbs. of Almaretto. Bring to a boil over medium heat, stirring until the sugar dissolves and butter melts. Soak the peaches in this syrup, the longer the better, at least 5 minutes or so. Grill the peach halves on a medium grill until a little soft but still firm. (you can also bake them in 375 oven).

In a food processor or blender mix almond biscotti and yolk into puree. Mound filling into peaches. Put peaches on a 1/4 inch sheet pan and bake under the broiler until filling is toasted. Whip cream with Almaretto liqueur and 1 tbs. sugar in medium bowl until soft peaks form. Top each peach with the whipped cream and serve in dessert bowls or long stemmed glasses.