

DOMENICA COOKS

PESCHE RIPIENE ALLA PIEMONTESE

Stuffed Peaches with Amaretti

It's hard to improve on a ripe peach, with its fuzzy blush, bright flesh, and drippy juices. And, in fact, I'm not saying that this recipe is an improvement; it's simply another way to showcase one of summer's tastiest gifts. Start with ripe peaches; stuff the halves with a mixture of bittersweet chocolate and sweet (but also bitter) amaretti cookies, then bake until just tender. Garnished with mint leaves and maybe a splash of fresh cream, they make a lovely dessert for a summer dinner party.

(Adapted from *The Missoni Family Cookbook*, by Francesco Maccapani Missoni)

Makes 8 servings

INGREDIENTS

4 tablespoons salted butter, at cool room temperature, plus more for a baking dish

4 ripe freestone peaches

8 small crunchy amaretti (such as amaretti di Saronno)

3 ounces (85 g) bittersweet chocolate, shaved or coarsely grated

2 dashes of cinnamon

Mint leaves for garnish

Cold heavy cream or vanilla ice cream, for servings

INSTRUCTIONS

1. Heat the oven to 375° F (190 ° C). Butter a baking dish just large enough to fit all the peach halves snugly.

2. Cut the peaches in half and remove the pits. Put the amaretti in a small sturdy bowl and crush them. Add the shaved chocolate and 4 tablespoons butter. Sprinkle in the cinnamon and mix everything together with a fork or spoon until well combined.

3. Scoop a generous spoonful of filling into the heart of each peach half. It should overflow the cavity where the pit was. Bake for 30 minutes, or until the peaches are just tender but still hold their shape and the filling has spread into a topping over them.

4. Serve the peaches warm, garnished with mint leaves and a splash of cream or a small scoop of good vanilla ice cream.