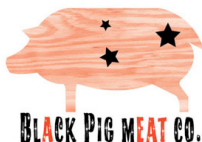


zazu
kitchen + farm



grilled peaches, amaretto sabayon

8 egg yolks

1/2 cup plus 1 tablespoon sugar, divided

1 cup amaretto, divided

1 cup whipping cream, whipped

8 ripe peaches, cut in half and pits removed

2 tablespoons olive oil

2 amaretti cookies, crumbled

Fire up the grill and preheat the oven to 400 degrees.

In a double boiler, combine the yolks, 1/2 cup of the sugar, and 3/4 cup of the amaretto. Whisk until thick and tripled in volume. Cool in an ice bath. Once completely cool, fold in the whipped cream. (this will hold for a day)

Once the grill is hot, brush the peaches with the oil and mark the cut side (a few minutes). Place on a baking sheet cut side up and sprinkle with the remaining 1/4 cup amaretto and the remaining sugar. Roast in the oven until tender, about 10 minutes.

To serve, place a warm peach on each plate. Dollop amaretto sabayon in the center and sprinkle with amaretti cookies.