
Peaches a la Piemontese

From an ancient magazine article (can't determine source)



12 whole peaches, ripe

2/3 cup sugar

2 whole egg yolk

16 each Amaretti Di Saronno cookies, crushed

4 tablespoons unsalted butter

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 8

Notes: I have made these with canned peaches (don't buy the generic brand - go for the expensive type) and they were okay - certainly not as good as using fresh. Also try serving with vanilla ice cream or vanilla frozen yogurt, using only one peach half per person. I've made this with a significant reduction of the butter, and it was good, but the butter adds a distinct richness to this dish, so don't eliminate it altogether. And if you have a large crowd and are serving lots of food, one peach half might be sufficient. This assumes you serve 2 per person.

1. Preheat oven to 350°. Rinse, halve and pit peaches. Finely chop 4 of the peaches in a food processor, then pour into into a bowl. Do not process until the peaches are liquid - leave just a bit of texture to them. Pour out into a bowl and add sugar, crushed cookies and egg yolks. Spoon this filling into each peach half and place halves into a lightly buttered baking dish.

2. Sprinkle remaining butter over peaches. Bake for 30 minutes on the middle rack of your oven, or until peaches are baked through and filling is deep golden brown. Serve warm (2 peach halves per person) or at room temperature.

Per Serving (excluding unknown items): 249 Calories; 9g Fat (30.3% calories from fat); 3g Protein; 43g Carbohydrate; 3g Dietary Fiber; 69mg Cholesterol; 7mg Sodium. Exchanges: 0 Lean Meat; 1 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.