

Roasted Peaches

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4 large ripened peaches, cut in half and pit removed

4 tablespoons butter, melted

2 tablespoons brown sugar

pinch salt

1 teaspoon vanilla

1 teaspoon cinnamon

1 tablespoon bourbon

1/2 teaspoon freshly grated nutmeg

1/2 cup hazelnuts or pecans

Whipped Mascarpone

1/2 cup heavy cream

1/4 cup mascarpone cheese, softened

2 tablespoons powdered sugar

1/2 teaspoon vanilla extract

1/2 teaspoon cardamom

Preheat the oven to 350 degrees. Place the peach halves into a 10" cast iron skillet or glass baking dish, cut side up.

Combine the melted butter, brown sugar, salt, vanilla, cinnamon, and bourbon in a small bowl or measuring cup. Pour the mixture over the peaches and dust each peach with nutmeg. Place peaches in the oven and cook for 15-20 minutes.

Place the hazelnuts in a small skillet over medium-low heat and toast them for 2-3 minutes. Your nose will know when they are ready! Remove them from the heat and chop them roughly.

While peaches are roasting, whip the heavy cream on high speed using a handheld mixer. Once it reaches soft peaks add the mascarpone cheese and continue whipping until incorporated. Fold in the powdered sugar, vanilla, and cardamom and set aside.

To assemble, place two peach halves in a bowl and spoon over a couple of tablespoons of the syrup that developed in the pan. Top the peaches with whipped mascarpone and sprinkle toasted pecans.

