

# Grilled Peaches with Almond Mousse

Recipe courtesy Emeril Lagasse, 2004

Recipe Summary

Difficulty: Medium

Prep Time: 30 minutes

Inactive Prep Time: 4 hours 15 minutes

Cook Time: 18 minutes

Yield: 6 servings

User Rating: \*\*\*\*\*

4 firm, ripe peaches (about 1 pound), halved and pitted, cut in half lengthwise

2 tablespoons Amaretto, Nocello or other nut-flavored liqueur

Almond Mousse, recipe follows

Toasted sliced almonds, garnish

White chocolate curls, garnish

Prepare a grill or broiler.

In a bowl, toss the peach halves with the Amaretto and let sit for 15 minutes (or more).

Place the peaches, cut sides down, on the grill and cook until marked and golden brown, about 2 minutes. Remove from the heat and chill. Transfer to desert bowls or plates and top each with a scoop of the mousse. Garnish with the sliced almonds and grated white chocolate, and serve.

Almond Mousse:

5 ounces almonds, lightly toasted and cooled

4 tablespoons granulated sugar

1 cup heavy cream

1 tablespoon dark corn syrup

2 tablespoons warm water

3 large egg yolks

3 tablespoons Amaretto liqueur

1/4 teaspoon pure vanilla extract

Blend the almonds and 2 tablespoons of the sugar into a paste in a food processor or blender. Set almond paste aside.

Beat the cream and remaining 2 tablespoons of granulated sugar until soft peaks form. Set aside.

In the top of a double boiler or in a medium metal bowl, combine the corn syrup and water and whisk until smooth. Add the egg yolks and Amaretto, place over a pot of simmering water and beat with an electric mixer until very thick and ribbons form. Remove from the heat and continue to beat until cool. Fold in the vanilla and whipped cream until just blended. Fold in the reserved almond paste. Refrigerate until well chilled, at least 4 hours.