



IN SEASON

# Nectarines

We love summer desserts that require no hot oven, like this luscious update on nectarines and cream.

## Amaretto Nectarines with Mascarpone Whipped Cream

- ½ cup firmly packed light brown sugar
- ¼ cup water
- 3 tablespoons amaretto liqueur
- 4 large ripe nectarines, sliced
- 8 ounces mascarpone, room temperature
- 1 cup whipping cream
- ¼ cup powdered sugar
- 1 teaspoon orange zest

Make a sugar syrup: combine the brown sugar and water in a small heavy saucepan and bring to a boil over medium-high heat. Remove from the heat and let mixture cool before stirring in the amaretto.

Place nectarines in a medium bowl. Pour the amaretto sugar syrup over the nectarines and toss gently to coat. Cover the bowl with plastic wrap and let the nectarines marinate in the refrigerator for 30 minutes to an hour.

Make mascarpone whipped cream: with a hand mixer in a medium bowl, beat mascarpone, whipping cream, powdered sugar and orange zest for one minute or until soft peaks form.

Spoon nectarines into small dishes, layering with mascarpone whipped cream. Serves 4 generously.—EMILY BETZ TYRA

PHOTO: TODD ZAWISTOWSKI.



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