

Salt and Serenity

Roasted Peaches with Ricotta Buttercream

Brooks Headley, former pastry chef at Del Posto in NYC, created this recipe. This is my take on it. He topped the peaches with a crispy panko breadcrumb topping. I went a little rogue and made a crumble topping with Biscoff (Speculoos) cookies, pistachios and butter.

8 servings

½ cup honey
½ cup white wine vinegar
¼ teaspoon kosher salt, divided
4 firm but ripe peaches, halved, pitted
6 tablespoons unsalted butter, room temperature
2 tablespoons powdered sugar
¼ teaspoon kosher salt
¾ cup ricotta, room temperature
2 ounces Biscoff, Speculoos, or Gingersnap cookies (about 6 cookies)
3 Tablespoons unsalted butter, room temperature
⅓ cup shelled pistachios, toasted and coarsely chopped
2 tablespoons light brown sugar

1. Preheat oven to 250°F. Whisk honey, vinegar, and ¼ tsp. salt in a medium bowl. Toss peaches in mixture until completely coated. Arrange peaches, cut side down, in a 9x13 inch glass baking dish and pour honey mixture over top. Roast until fruit is just beginning to soften, 20–25 minutes. Turn over and continue to roast, occasionally basting with pan juices, until flesh is soft and gives when gently pressed but fruit still holds its shape, 25–35 minutes more. Let peaches cool in roasting juices.
2. Place cookies in medium bowl and use your fingers to crumble cookies into a fine crumb. Work butter into cookies with your fingers until mixture comes together. Add pistachios and brown sugar and work in with your fingers until combined. Spread mixture out on a parchment lined baking sheet. Place in 250°F oven, along with roasting peaches. Bake for about 20 minutes until crumble is golden brown. Let cool.
3. Meanwhile, using an electric mixer on medium-high speed, beat butter, powdered sugar, and remaining ¼ tsp. salt in a small bowl until light and creamy, about 2 minutes. Add ricotta and beat, occasionally scraping down sides

of bowl, until no streaks remain, about 1 minute. The finished buttercream will have a slightly coarse texture from the ricotta. Transfer buttercream to a disposable piping bag.

4. Just before serving, pipe buttercream in the center of each peach where the pit used to be. Spoon pan juices over the peaches, and scatter cookie crumble over the top.