

Whipped Honeyed Ricotta Trifle with Amaretti, Peaches and Dessert Wine

From Italy by Ingredient by Viola Buitoni (Rizzoli)

The trifle improves after sitting for a few hours and can be made year-round with seasonal fruit.

Ingredients

- 1 ripe but firm large peach
- 1 cup dessert wine of your choice
- 12 ounces ricotta
- 1 1/2 tablespoons honey
- 12 amaretti



Photo credit: Molly Decoudreaux

Directions

Chill four 1/2-cup glasses in the refrigerator.

Halve and pit the peach and cut each half into 8 crescents. Place them in a bowl and douse with the wine. Toss well and leave the peach slices to marinate while you prepare the rest of the ingredients.

Combine the ricotta and honey in a bowl and whisk them with glee until the ricotta appears smooth and glossy. Crumble the amaretti.

Retrieve the glasses from the refrigerator and plop a generous spoonful of ricotta in the bottom of each glass. Shake the glasses to spread the cheese, arrange 2 peach slices on the ricotta, and sprinkle with amaretti crumbles. Repeat the layers. Drizzle each glass with a bit of the peach marinade.

Seal the glasses with plastic wrap and refrigerate for at least 1 hour or up to 1 day before serving.

Serves 4