

# BURNT PEACHES AND FIGS WITH AMARETTO, LEMON ZEST, AND MINT

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Source: Mallmann on Fire

4 ripe peaches

4 fresh figs

1 cup sugar

1 cup amaretto

Grated zest of 1 lemon

½ cup fresh mint leaves

Heat a chapa or a large cast-iron skillet over medium heat. Cut or tear the peaches in half, leaving the pits intact. Tear the figs in half. If using a salamander, place it in the fire to heat. When the cooking surface is hot, spread half the sugar evenly over it. When it starts to melt, arrange the peaches and figs on it, skin side down. After several minutes, when the bottoms of the peaches are browned, carefully pour  $\frac{3}{4}$  cup of the amaretto over the fruit, averting your face in case it flames up. Sprinkle with remaining sugar. If using a salamander, brown the cut sides of the peaches for about 5 seconds each; otherwise, turn the peaches over to brown the cut sides. Pour the remaining  $\frac{1}{4}$  cup of amaretto over the peaches.

Transfer the burnt fruit to a platter, sprinkle with the grated lemon zest, and scatter the mint leaves over all.