

Saveur Magazine's Amaretti Peach Tart, topless and with cherries

I recently returned from a rather awe-inspiring trip to Las Vegas courtesy of Saveur Magazine. I say awe-inspiring not just because Vegas is so over the top (though it is), but because [many of the food bloggers in attendance](#) are producing some of the most beautifully-rendered online work I've seen in years. Meeting them made me realize that the future of food blogging is exciting and boundary-breaking, still.

On the way home, my husband gave me his free first class upgrade. He's a frequent business traveler, and this was an unexpected perk I happily accepted. But I was one of very few women in that section of the plane; it bugged me and got me thinking.

But I didn't just think. I also read the most recent issue of Saveur from cover-to-cover. Since Friday, I've already made three recipes: [the flank steak](#), [the grilled chicken](#), and this [amaretti peach tart \(called Crostata di Pesche Cotte e Amaretti](#) in the magazine). I subbed out one pound of the peaches for one pound of cherries and nixed the bird-and-leaf-shaped pastry scraps on top, and the results were out of this world. The remainder of the recipe is a very close adaptation of the original, which the magazine credits to Maddalena Bellorini. Please leave 3 hours for the full recipe, though much of this time is hands-off.

Makes 6 to 8 servings

5 to 6 ounces amaretti cookies (found in the cookie aisle or bakery section of large grocery stores)

1 cup all-purpose flour, plus more for rolling

6 tablespoons very cold butter, cut into large cubes

5 tablespoons granulated sugar, divided

Salt

1/4 cup ice water

2 pounds firm but ripe peaches, peeled with a vegetable peeler, stoned, and chopped

1 pound red cherries, stemmed and pitted (I used Bing and Brooks)

1 tablespoon cinnamon (subbing half as much cardamom might be nice)

Plain Greek yogurt whisked with a touch of milk, for dolloping

In a food processor, pulse the amaretti until coarsely ground but not powdery. Transfer to a small bowl. Set aside.

To the processor (no need to clean), add the flour, cubed butter, 1 tablespoon of the sugar, and a pinch of salt. Pulse until the butter is the size of large peas. Dribble the ice water through the feed tube, pulsing as you go, then let the machine run just until the dough balls up. Turn out onto a floured counter (the dough is pretty wet), dust with a touch more flour, flatten into a disk, wrap in plastic, and chill for an hour or two while you make and cool the filling.

Meanwhile, place the peaches, cherries, the remaining 4 tablespoons sugar, and the cinnamon (or cardamom) in a heavy medium saucepan with tall sides. Set over medium heat. Stir frequently to melt the sugar, then let bubble, stirring occasionally, until almost jammy, about 45 minutes, reducing the heat if necessary. Transfer to a wide, heatproof bowl set over an ice bath. (I filled the hot sticky saucepan with ice and water and used that as my ice bath.) Stir in the crushed amaretti. Cool to room temperature, stirring occasionally to release steam.

While it's cooling, roll out the dough to fit into a fluted 11" tart pan with a removable bottom. Pop back in the fridge until needed.

Preheat the oven to 425F. Set the tart pan on a baking sheet for easier transport. Scrape in the filling; smooth the top. Bake until the top is set and evenly brown, 40 to 45 minutes. Cool completely before slicing.

Serve generous triangles with dollops of cold Greek yogurt whisked with a touch of milk.

