

Sicilian Dolce Oranges

6 large, ripe oranges
6 Lazzaroni amaretto cookies
3/4 cup + 2 Tbsp. powdered sugar
1/2 cup blanched almonds
1 cup heavy cream whipped stiff
2+ Tbsp. Grand Marnier

Take the four prettiest oranges and cut their tops off. Set the tops aside. Carefully extract the pulp from the oranges and set it aside; you can use it for other things, for example fruit cocktail. Squeeze the remaining oranges.

Lightly toast your almonds in a dry Teflon skillet over med heat, and then grind them finely (use short bursts in your food processor or blender; you don't want an oily paste).

Combine the ground almonds, sugar, juice, and Grand Marnier, and mix well, then gently combine the mixture with the whipped cream.

Spoon the whipped cream mixture into the hollowed out oranges.

Arrange the oranges on a serving dish.

Chill them for two hours in the refrigerator.

At service, crush a cookie over each orange and serve on a bed of fresh mint .

Serve with plenty of chilled Moscato d' Asti wine.

BUON APPETITO
