

Stone Fruit-Mascarpone Gratin -from Fruitful: Four Seasons of Fresh Fruit Recipes

Ingredients

1 pound mixed plums, nectarines, and peaches, pitted and sliced
1 TBL melted unsalted butter
1/8 teaspoon fine sea salt
1 cup mascarpone
3 TBL superfine sugar

Instructions

Preheat the oven to 450°F. In a large bowl, toss the fruit with the butter and salt, then spread the mixture on a large baking sheet and transfer the sheet to the oven. Roast the fruit, tossing occasionally, until the slices are tender and golden around the edges, about 25 minutes. Remove the baking sheet from the oven and set it aside to cool completely.

Preheat the broiler. Spread mascarpone into the bottom of a gratin dish. Scatter the cooled roasted fruit over top. Sprinkle sugar over the fruit. Run the gratin under the broiler, watching carefully to prevent it from burning, until the sugar melts and the fruit is lightly charred, 1-2 minutes. Serve immediately.

Note: To make superfine sugar, run some through your food processor for 30 seconds-1 minute.