

FRUIT AU GRATIN

Ingredients:

Serves 4

8 amaretti cookies, crumbled

2 cups fresh fruit, in bite-sized pieces (more if desired
strawberries]

1 8-ounce container mascarpone cheese, room temperature

4 tablespoons honey

1 tablespoon amaretto liqueur

2 teaspoons cornstarch



Directions:

Heat broiler and set the rack about four inches from the heating element.

Divide the amaretti cookies into the 4 gratin or ramekin dishes. Divide the fruit evenly over the top and press down to make fruit “even.”

In a large bowl, whisk the mascarpone, the honey, the liqueur and cornstarch (or potato starch) until evenly combined. Dollop the cheese mixture onto the fruit. Spread with a spoon. It will be sticky and probably won't cover the whole thing evenly. That's fine.

Put the dishes on a tray and set under the broiler for 1 -2 minutes, but watch them like a hawk. You do NOT want them to burn.

Remove from heat and cool for three minutes before serving. Dishes will be warm.



Note: Amaretti cookies are almond almond macaroons. I found them in the grocery store in a sealed tin.

Note: Mascarpone can be substituted with cream cheese or crème fraîche.

Daryl Wood Gerber

TASTY ~ ZESTY ~ DANGEROUS

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