



www.thecreativefeast.com



Roasted Fruit on Mascarpone Toast

By Liz Barbour

Serves 4

2 cups hulled strawberries, cut in half
2 cups dark purple grapes
1 dark purple plum, cut into 8 wedges
¼ cup butter, melted
¼ cup honey
1/4 teaspoon kosher or sea salt
¼ cup pistachios, roughly chopped
Four slices of artisan bread, cut in half and toasted
1 cup mascarpone cheese

1. Preheat oven to 425 degrees with a rack positioned in the middle of the oven.
2. Spread the fruit out on the baking pan in a single layer, drizzling the butter and the honey over the fruit. Sprinkle with salt. Place the pan into the oven.
3. Roast the fruit for about 15-20 minutes, the fruit should soften and the juices should mingle with the butter and honey on the bottom of the pan. Remove the pan from the oven and cover to keep warm.
4. Spread each piece of toasted bread with mascarpone cheese. Leave a depression in the middle of the cheese. Spoon the roasted fruit onto the center of the cheese. Sprinkle with pistachios. Serve warm.

The roasted fruit can be covered and warmed up to serve.