



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

1675 Route 9 | Suite 108 | Clifton Park, NY 12065 | (518) 371-4450 | spoonandwhisk.com

Grilled Stone Fruit Bruschetta

Serves 4

A delicious appetizer, these bruschetta make the most of summer fruits. The grilled bread, barely sweetened Mascarpone cheese, grilled stone fruit, and mint glisten with a drizzle of sweet honey. Delicious as an appetizer or even a dessert, this recipe is an all-around winner!

Ingredients:

1 baguette, cut into 1/2" slices
3 tablespoons olive oil
2 nectarines, cut into quarters, grilled
2 apricots, cut into quarters, grilled
8 oz Mascarpone cheese
Handful of fresh mint leaves
Honey for drizzling
Maldon sea salt for finishing

Directions:

1. Slice the baguette and brush with olive oil on both sides.
2. Fire up the grill! Grill the bread until barely charred on both sides. Then, carefully grill the nectarines and apricots.
3. Assemble the bruschetta by spreading the Mascarpone cheese on to the grilled bread, then layer with grilled stone fruit pieces, and fresh mint leaves. Drizzle with honey and a sprinkle of finishing sea salt.