

Grilled Stone Fruit Salad with Sesame Cashew Brittle

Ingredients for brittle:

- ½ c white sesame seeds
- ½ c black sesame seeds
- ½ c chopped cashews
- ½ c honey
- ½ tsp salt

Ingredients for Salad:

- 3 ripe peaches, pitted and halved
- 3 ripe plums, pitted and halved
- 1½ c pitted bing cherries
- 1 bunch fresh basil, torn
- ½ c crumbled goat cheese
- 2 Tbsp Alessi White Balsamic Glaze
- 1 Tbsp olive oil, plus drizzle of olive oil
- kosher salt and pepper to taste



Directions:

For Brittle:

In a bowl, combine sesame seeds and chopped cashews. Line a 9" x 13" baking sheet with parchment paper.

In a medium saucepan, add sugar, honey and salt until sugar is dissolved. Raise heat gently until it reaches 300°. Working quickly, add the sesame mixture until incorporated.

Using an offset spatula, spread brittle in a thin even layer on the parchment paper. Allow to cool completely (at least 15 minutes). When cooled, break in small pieces. Store in air tight container for up to 2 weeks.

For Salad:

Heat a grill pan to medium heat. Season plums and peaches with a bit of salt and pepper. Place fruit cut-side down on grill pan, and sear for about 3 minutes.

Cut halves into quarters and place on a serving platter along with pitted cherries.

Add basil, ¼ cup of broken brittle, crumbled goat cheese and basil. Drizzle with balsamic glaze, olive oil and season with salt and pepper.