

Mixed Fruit Grill with Spiced Lemon Cream

SERVES 6-8

Apples and pears are delicious grilled, but you can substitute any of your fresh, seasonal favorites. Note that apples and pears take about twice as long to cook as summer fruits such as apricots and peaches. To prepare most fruits, halve them, then pit or core. If the skin is tough, peel before cooking.

FOR THE SPICED LEMON CREAM:

- ¾ cup (6 fl oz/180 ml) heavy (double) cream, chilled
- 1 tablespoon nonfat dry milk
- ¼ cup (3 oz/90 g) honey
- 2 teaspoons finely grated lemon zest
- 1 tablespoon fresh lemon juice
- ¼ teaspoon ground cinnamon

FOR THE FRUIT:

- 4 apples, preferably Golden Delicious
- 4 firm but ripe pears, preferably Bosc
- 3 tablespoons unsalted butter, melted
- 2 tablespoons sugar

Prepare a fire in a grill.

🔥 To prepare the spiced lemon cream, in a small bowl, combine the cream and the dry milk. Using a wire whisk or an electric mixer, beat until stiff peaks form, then fold in the honey, lemon zest, lemon juice, and cinnamon. Cover and refrigerate until serving.

🔥 To prepare the fruit, halve, peel, and core the apples and pears. Place the fruit in a large bowl and toss with the melted butter and sugar.

🔥 Arrange the fruit, cut side down, on a grill screen. Grill, turning every 10 minutes, until lightly browned and tender but not mushy when pierced, 25–30 minutes total.

🔥 To serve, transfer to a platter or individual plates. Serve warm or at room temperature. Pass the lemon cream at the table.