

Grilled Stone Fruit Pouch

by Chef Jenn Monaco of Brock & Company

For an added bonus to this dessert, I often make a crispy crumble topping that is previously baked off and left to spoon on afterwards with the whipped cream. It's a delicious nibble too for a little something sweet!

Prep Time: 15 Minutes–Cook Time: 10 Minutes–Yield: 4 Servings

INGREDIENTS

- 2 cups crushed gingersnaps
- 4 apricots, pit removed and cut into eighths
- 4 plums, pit removed and cut into fourths
- 4 tablespoons unsalted butter
- 2 tablespoons plus 2 teaspoons sugar
- Pinch salt
- 4 teaspoons lime zest
- 2 limes, juiced
- 4 teaspoons brandy



RECIPE PREPARATION

- Heat coals of grill or fire pit. Cut 8 (18 by 18-inch) squares of aluminum foil. Lay down double thickness of foil and divide gingersnaps evenly among the 4 squares.
- Divide fruit evenly and place on top of gingersnaps. Dot with butter. In small bowl mix sugar, salt, and lime zest. Sprinkle sugar mixture evenly over fruit, drizzle with juice and brandy and seal packets. Once coals are ash covered, lay packets over them and cover with lid of grill.
- If cooking in a fire pit, carefully try to partially bury packets in hot coals.
- Cook for 10 minutes. Remove from heat and open carefully, as steam inside packet is very hot.
- Serve on plates as is or spoon into shallow bowls and top with crème fraiche or ice cream.

CRISPY CRUMB TOPPING

- 3 cups all-purpose flour, spooned and leveled
- 1 cup brown sugar, packed
- 1/2 cup granulated sugar
- 1 teaspoon kosher salt
- 2 tablespoons cinnamon
- 1 cup (2 sticks) butter, melted

PREPARATION

- Mix all ingredients together and spread evenly on a parchment paper lined sheet tray.
- Bake at 325-350 for 30 minutes, rotating every 10 minutes until golden brown.

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