



Grilled Plums- Serves 6

Made with fresh black plums, this dessert is easy to prepare and looks striking on a simple white plate. If desired, you can grill the plums up to 12 hours in advance, then cover and refrigerate. Bring to room temperature before serving. Whip the cream just before serving.

Ingredients:

- 9 large black plums, halved and pitted
- 2 Tbs. superfine sugar
- 1 Tbs. kirsch
- Canola or grape seed oil
- 2 tsp. butter, cut into 18 tiny bits

Directions:

Place the plums, cut side up, in a shallow dish. Sprinkle with the superfine sugar and drizzle with 1 Tbs. of the kirsch. Let stand for 30 minutes to 4 hours.

Prepare a medium fire in a grill. Oil the grill rack.

Arrange the plums, cut side down, on the grill. Cook until the cut sides are lightly browned and caramelized, about 2 minutes. Turn the plum halves over and put a bit of butter into each cavity. Cook until partially tender, 2 to 3 minutes more. Remove from the heat and let cool slightly.

Arrange 3 plum halves on each of 6 dessert plate. Top with a dollop with [kirsch cream](#) and serve immediately.



Adapted from Oxmoor House