



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Fruit with Ricotta and Plum Sauce –

2 purple plums, quartered and pitted

½ cup water

2 tbl. sugar

¼ tsp. cinnamon

8 ounces fresh ricotta

1 tbl. honey, plus more for drizzling

Mixed summer fruits, such as peaches, figs, strawberries, cherries, blackberries, raspberries and blueberries.

Fresh mint for garnish

- 1. To make plum sauce, place plums in a saucepan with the water, sugar, and cinnamon. Simmer until fruit has broken down and become mostly liquid, about 10 – 15 minutes. Put through a strainer, and adjust sugar to taste. Let cool.**
- 2. Place ricotta in a bowl and stir in honey. Drizzle more honey over surface of the cheese.**
- 3. Wash and cut the fruit into serving-size pieces. Arrange on a platter and garnish with mint. Serve with the plum sauce and ricotta on the side.**

Credit: Martha Stewart Living