

Braised Summer Stone Fruit

Chef Wally Malouf, Beacon Restaurant, New York, NY

This dessert is a simple, light and refreshing way to end a meal when summer fruits are at their peak. Visit farm stands to find the ripest, most flavorful fruit rather than the most beautiful. A few bruises won't do any harm; you'll trim them away when you prepare the fruit for cooking.

Wine Recommendation: Late Harvest Vidal or Riesling



Ingredients

- 1 cup good quality white wine
- 1 cup brewed tea
- 1 cup sugar
- 2 tablespoons honey
- 1 3" cinnamon stick
- 4 cloves
- 3 to 4 pounds mixed summer fruits
such as peaches, nectarines, plums
and apricots, pitted and cut in
1" wedges

Preparation

In a 3-quart saucepan, boil the wine, tea, sugar, honey and spices for about 10 minutes. When the large bubbles on the surface of the mixture turn to foam when you stir it, a light syrup has formed. Add the fruit, cover and bring to a boil. Remove the lid, stir the fruit and let it simmer another 10 or 15 minutes, until it is cooked but not mushy, and still in recognizable slices. Let the fruit cool, then chill it. To serve, put about a cup of the fruit in elegant stemmed glass bowls or brandy snifters, or serve it over ice cream or frozen yogurt.

Serves 8