

## Fig & Plum Crisp

Pre-heat the oven to 375 degrees F

Butter six, 10 oz. ramekins or custard cups or a 9x9" pan

### Ingredients

18 Fresh Figs (Black Mission or Kadota) stemmed & quartered

10 Ripe Plums (Black, Red or Green) pitted & sliced into sixths

1/2 C. granulated white sugar

1/4 C. Honey

1 Heaping T. Corn Starch

Juice of 1/2 Lemon

2 T. Ruby Port

3 C. Crisp topping

### Crisp Topping

3/4 C. nuts (almonds, walnuts or pecans), toasted & chopped fine

1&1/2 C. unbleached all-purpose flour

1/2 C. packed brown sugar

2 T. granulated white sugar

1/4 t. salt

1/4 t. ground ginger

1/4 t. ground cinnamon

6 oz. unsalted butter, chilled

3/4 C. rolled oats

In a mixing bowl, stir together nuts, flour, sugars, salt & spices. Cut the butter into small pieces, and then work it into the flour mixture with your hands or pulse quickly in a food processor.

Stir in the oats. This can be made ahead of time and kept refrigerated for a week or more or better yet, frozen for weeks. Double or triple the batch and freeze for use in a quick fruit crisp.

To assemble the crisp: Mix fruit & remaining ingredients, excluding the topping, in a bowl. Fill ramekins about 3/4 full and cover the fruit with the topping. Place on a baking sheet to catch any overflow of juices. Place in the center of oven & bake for 45-60 min. or until top is golden & fruit is bubbling. Remove from oven & cool a bit. Serve warm with ice cream or whipped cream.

Serves 6-8

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