

Chef Bobby Flay's Oven-Roasted Seasonal Fruits Over Ricotta

misfit market recipe



Ingredients

3 pound strawberries, washed, hulled, and quartered
3 pint blueberries, washed and stems removed
3 pint blackberries, washed and halved
3 teaspoon cinnamon
¾ cup cane sugar, maple syrup, or honey
3 vanilla beans or 1–3 tsp vanilla extract
juice of 1-½ lemon or small orange
6 tablespoon Sherry or another fortified wine
pinch Kosher salt
olive oil

Optional garnishes: fresh mint and honey

Serving options: yogurt, ice cream, fresh ricotta cheese, cottage cheese

Instructions

- Preheat oven to 400°F.
- Using the back of a paring knife, split and scrape the vanilla pods to release the beans inside. Or substitute with 1–3 tsp vanilla extract.
- In a large bowl, add all the fruit, scraped vanilla, vanilla bean pod, cinnamon, sugar, lemon juice, Sherry, and salt. Gently mix to combine.
- Pour fruit mixture into a large oven-proof baking dish, in a single layer for best results. Lightly drizzle olive oil on top. Bake for 15–20 minutes, uncovered, until fruit is roasted and fragrant but still has some texture.
- Remove from oven and let cool slightly. Garnish with mint and serve with yogurt, ice cream, or fresh ricotta cheese and honey.