

# Desserts

## GRILLED PEACHES AND VANILLA ICE CREAM

### INGREDIENTS:

2 RIPE PEACHES  
2 RIPE NECTARINES  
CANOLA OIL  
8 LARGE SCOOPS VANILLA ICE CREAM  
HONEY AND SEA SALT FOR FINISHING

### DIRECTIONS:

1. HEAT THE GRILL TO MEDIUM HIGH HEAT.
2. BRUSH THE PEACH AND NECTARINES HALVES WITH A TOUCH OF OIL AND PLACE ON THE GRILL FOR A FEW MINUTES AND THEN ROTATE 90 DEGREES TO CONTINUE TO COOK FOR ABOUT 3-4 MINUTES TOTAL. GRILL MARKS WILL APPEAR AND THE FRUIT STARTS TO CARAMELIZE.
3. REMOVE FROM THE GRILL WITH A PAIR OF TONGS AND SERVE WITH A SCOOP OF ICE CREAM IN THE CENTER. DRIZZLE WITH HONEY AND SPRINKLE WITH A PINCH OF SEA SALT.



## ROCKY ROAD PIE

### INGREDIENTS:

INGREDIENTS  
40 CHOCOLATE WAFER COOKIES  
1/4 C. ROASTED, SALTED PEANUTS, PLUS ADDITIONAL,  
CHOPPED, FOR TOPPING  
1/2 TSP. KOSHER SALT, DIVIDED  
8 TBSP. UNSALTED BUTTER, MELTED  
1 (15-OUNCE) CONTAINER WHOLE-MILK RICOTTA  
CHEESE, AT ROOM TEMPERATURE  
1/2 LB. SEMISWEET CHOCOLATE, CHOPPED  
1/2 TSP. PURE VANILLA EXTRACT  
1 C. MINI MARSHMALLOWS  
1 C. HEAVY CREAM  
1 TBSP. CONFECTIONERS' SUGAR  
CHOCOLATE SHAVINGS, FOR TOPPING



### DIRECTIONS:

1. PREHEAT OVEN TO 375°F. PROCESS COOKIES, PEANUTS, AND 1/4 TEASPOON SALT IN A FOOD PROCESSOR UNTIL FINE CRUMBS FORM, 15 TO 20 SECONDS. ADD BUTTER AND PROCESS UNTIL CRUMBS COME TOGETHER AND FORM CLUMPS, 15 TO 20 SECONDS. PRESS EVENLY INTO BOTTOM AND UP THE SIDES OF A 9-INCH PIE PLATE. BAKE UNTIL SET AND FRAGRANT, 10 TO 12 MINUTES. (IF CRUST HAS PUFFED, GENTLY PRESS DOWN WITH BOTTOM OF MEASURING CUP OR BOWL.) TRANSFER TO A WIRE RACK; COOL. PUREE RICOTTA IN A FOOD PROCESSOR UNTIL SMOOTH, ABOUT 30 SECONDS. PLACE CHOCOLATE IN A MICROWAVE-SAFE BOWL AND MICROWAVE ON HIGH, STIRRING EVERY 15 SECONDS, UNTIL MELTED AND SMOOTH, ABOUT 1 MINUTE. ADD MELTED CHOCOLATE, VANILLA, AND REMAINING 1/4 TEASPOON SALT TO THE FOOD PROCESSOR. PROCESS UNTIL VERY SMOOTH, ABOUT 30 SECONDS, SCRAPING DOWN THE SIDES OF THE BOWL ONCE. FOLD IN MARSHMALLOWS. TRANSFER MIXTURE TO CRUST AND REFRIGERATE UNTIL FIRM, AT LEAST 3 HOURS AND UP TO 3 DAYS. BEAT CREAM AND SUGAR WITH AN ELECTRIC MIXER ON MEDIUM SPEED UNTIL STIFF PEAKS FORM, 3 TO 4 MINUTES. SPREAD WHIPPED CREAM OVER PIE AND TOP WITH CHOPPED PEANUTS AND CHOCOLATE SHAVINGS.