

Broiled Apricots with Fresh Ricotta and Pistachios

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	sugar
4		apricots - halved and pitted
8	teaspoons	fresh ricotta cheese
2	tablespoons	chopped pistachios

Preheat broiler. Place sugar in a small saucer. Dip cut side of apricots into sugar to coat and transfer to a small boilerproof baking dish. Broil, rotating once, until apricots are carmelized and juicy, 3 to 4 minutes.

Remove from oven. Let cool slightly and top with ricotta and pistachios. Serve.