

## STARFRUIT



### Starfruit Bruschetta

#### *Ingredients*

2 large starfruit

1/2 cup fresh raspberries

1/2 cup red seedless grapes, cut in half

1/2 cup pineapple tidbits, drained

1 Tbsp. minced jalapeño pepper

1 Tbsp. sugar

8 oz. cream cheese

1/2 cup chopped pistachios

#### *Directions*

Prepare starfruit by removing the ends and shaving off each edge around the fruit. Cut each fruit into 4 to 6 stars, and then remove seeds from the fruit's center. Place stars in between layers of paper towels and gently press down to absorb excess liquid. Remove paper towels and transfer stars to a decorative platter; set aside. Place raspberries, grapes, pineapple tidbits, and jalapeño pepper into a glass bowl. Sprinkle sugar over top and mix to incorporate, adding more sugar to taste if desired. Set bowl aside. Remove the cream cheese from its package and place it in a shallow glass bowl. Microwave on high at 15-second intervals, stirring each time until the cream

cheese has softened enough that it is easy to spread. To assemble, add one tablespoon of cream cheese to each star, followed by a tablespoon of fruit mixture, and top with chopped pistachios.

Adapted from a recipe created by Chef Katherine Babson