



Spiced Citrus with Pistachio Dust

One of the simplest refreshing desserts with an outstanding flavor blend

6 to 8 assorted citrus fruits

(Like oranges, clementines, tangerines, grapefruits, or blood oranges)

1/4 cup shelled and unsalted roasted pistachios, finely minced

1. Using a sharp knife, slice off the top and bottom of the citrus fruit, just far enough to expose the flesh. Place the fruit, cut side down so that it is sturdy on your cutting board. Cut away the peel and as much of the white pith as possible by following citrus's shape. Turn the fruit on its side and slice into 1/8-inch-thick slices. Repeat with the remaining citrus.
2. Arrange the citrus on a large platter, slightly overlapping. Sprinkle 1-2 Tablespoons of pistachio dust over the citrus slices. Serve immediately.
Serves: 6

Recipe by: Kim Kushner, *The Modern Table*

To Make Pistachio Dust: Chop pistachios ultrafine until they transform into a bright green magical dust, which will add incredible flavor to this dessert.

Cook's Note: I also sprinkled about one Tablespoon pistachio dust over the plate bottom before layering the citrus fruits. I put any remaining pistachio dust aside for another use.

About the Recipe: Citrus fruit adds a refreshing juicy taste and delightful fragrance to desserts. This recipe layers various types of citrus circles that overlap and blend their distinctive flavors of sweetness. Sprinkling the finished dessert with a little pistachio dust creates an eye-catching dish and adds a touch of crunch.