Basil Stone Fruit Salad

Ingredients

A mixture of stone fruit like peaches, cherries, plums, ripe but not overly ripe
8-10 leaves of fresh basil, torn or roughly chopped
Pecans, hazelnut, and/or almonds
1ish Tablespoons Honey
Generous pinch of high quality salt like Maldon or Fleur de Sel
Portion suggestion: 1 peach and 1 plum per person

Method

Wash fruit, remove pits and cut fruit into bite sized chunks. If using cherries, pit and leave whole or cut in halves. Rinse and dry basil then tear or roughly chop. In a dry pan, toast nuts and let cool. Once cooled, chop nuts. It's fine if the pieces are different sizes. In a bowl combine fruit, chopped nuts, and honey to taste and coat. Don't overdo the honey. Just before serving lightly sprinkle with salt and fold in the basil.
Enjoy!

Recipe by Garden Chef Pamela Askerneese-Henry