

Strawberry Orange Gratin

- 2 pints of fresh strawberries, hulled and cut into 2 inch pieces
- 2 large naval oranges, peeled, sliced to 1/2 inch thick
- 1 teaspoon fresh lemon juice
- large pinch of sea salt
- 1/3 cup firmly packed [coconut palm sugar](#)
- 1 teaspoon vanilla extract
- 1 cup sour cream
- 1 cup crème fraîche
- 1 T. of whole milk
- 2 tablespoons coconut palm sugar

You can make these in individual, oven proof, 1 cup ramekins or use a shallow 2 quart baking dish like the one above. Preheat the broiler and place an oven rack about 4 inches below the broiler. Let the fruit sit on your counter so that it's at room temperature when you begin. Gently combine the strawberries, oranges, lemon juice, salt, sugar and vanilla in a large bowl. You can combine the fruit ahead of time but once you add the salt and sugar you need to be ready to pop it into the oven; otherwise there will be too much liquid.

In a small bowl, whisk together the sour cream, crème fraîche and milk. You don't want it to be too thick or it will lay like an omelet on top of the fruit. Add enough milk so that it runs through the fruit a bit. Sprinkle the 2 tablespoons of coconut palm sugar over the top. Place the dish or dishes under the broiler and broil until the sugar melts about 2 - 5 minutes. Serve immediately while still warm.