



Grilled Peaches

with Vanilla Mascarpone

Sweet grilled peaches served with silky vanilla mascarpone and finished with a generous drizzle of Mountain Mist Vanilla Bean Honey. Light, elegant and effortlessly beautiful, it's the perfect dessert for long summer lunches and warm evenings shared around the table.

SERVES 4 | PREP 15 mins | COOK 10 mins | DIFFICULTY EASY

INGREDIENTS

Grilled Peaches

- 4 ripe peaches, halved and stones removed
- 1 tbsp unsalted butter, melted
- 1 tbsp Mountain Mist Vanilla Bean Honey

Vanilla Mascarpone

- 250 g mascarpone
- 150 ml thickened cream
- 1 tsp vanilla extract
- 1 tbsp icing sugar

To Serve

- 2–3 tbsp Mountain Mist Vanilla Bean Honey
- Toasted pistachios, roughly chopped
- Fresh mint leaves (optional)

METHOD

1. Preheat a barbecue grill or chargrill pan to medium-high heat.
2. Brush the cut sides of the peaches with the melted butter and lightly drizzle with slightly warmed Mountain Mist Vanilla Bean Honey.
3. Place the peaches cut-side down on the hot grill and cook for 3–4 minutes, or until lightly caramelised with distinct grill marks. Turn and cook for a further 2–3 minutes until just tender. Remove from the heat and allow to cool slightly.
4. In a mixing bowl, whisk together the mascarpone, thickened cream, vanilla extract and icing sugar until smooth, light and creamy. Avoid over-whipping.
5. Spoon a generous dollop of vanilla mascarpone onto each serving plate. Arrange two grilled peach halves alongside the mascarpone.
6. Drizzle generously with slightly warmed Mountain Mist Vanilla Bean Honey and finish with toasted pistachios and fresh mint leaves, if using.
7. Serve immediately while the peaches are still warm.

MOUNTAIN MIST TIP

Grill the peaches just until they're caramelised but still hold their shape. A final drizzle of Mountain Mist Vanilla Bean Honey over the warm fruit brings out their natural sweetness and creates a beautifully glossy finish.

Gather around the table.