

GREGGS'S GRILLED PEACHES WITH WHIPPED CREAM

Serves 4



Photo by Steve Ullathorne

With their sweet flavour and floral aroma, peaches are delicious just as they are, but grilling them adds to their intensity. The crunch of amaretti biscuits and the smoothness of vanilla cream provide lovely contrasts to the luscious fruit.

Ingredients

- 200g (7oz) mascarpone cream cheese
- 2 teaspoons vanilla paste
- 4 large ripe but firm peaches, halved and stones removed
- 2 tablespoons melted butter
- 8 amaretto biscuits, crushed

- 1 Put the mascarpone and vanilla paste into a bowl and mix until smooth. Place in the refrigerator.
- 2 Place a griddle pan over a high heat. Meanwhile, brush the cut side of the peaches with the melted butter.
- 3 When the pan is hot, place the peaches on it, cut-side down, and griddle for 3 minutes. They are ready when the flesh is golden brown and chargrilled lines have formed.
- 4 Transfer the peaches to a serving plate. Place a spoonful of the chilled cream in the middle of each half. Sprinkle with the amaretti and serve straight away.



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