

summer



CHAR-GRILLED PEACH
prosciutto, buffalo mozzarella
& basil salad



Preparation time: 15 minutes
Cooking time: 10 minutes



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ingredients

- 4 yellow **peaches**, halved & de-stoned
- 1 tbs extra virgin olive oil
- 50g mixed salad leaves (eg. rocket & watercress)
- 1/4 cup basil leaves, torn
- 1/4 cup mint leaves
- 100g prosciutto, thinly sliced
- 2 buffalo mozzarella balls, roughly torn
- 1/4 cup smoked almonds, roughly chopped
- sea salt & freshly ground black pepper

lemon & basil dressing

- 1/2 cup basil leaves, roughly chopped
- 1 tsp finely grated lemon zest
- 2 tbs lemon juice
- 1/4 cup extra virgin olive oil
- sea salt & freshly ground black pepper

method

Heat a barbecue or griddle pan to medium-high. Slice each **peach** half into quarters, brush the cut sides with olive oil & season with black pepper. Place **peach** slices, in batches, onto pre-heated barbecue for 1–2 minutes each side, or until griddle marks appear. Remove from heat & allow to cool, repeating with remaining **peach** slices.

To make dressing, combine all the ingredients together in a small mixing bowl, whisking until well combined. Alternatively, place in a small food processor & blitz until smooth & well combined.

To serve: scatter mixed leaves, basil & mint over a large serving platter, top with the barbecued **peach** slices, prosciutto, mozzarella, smoked almonds & season with salt & pepper. Drizzle over the basil & lemon dressing, & serve immediately.

three ways with peaches:

1. Heat 50g each butter & brown sugar together in a frying pan, until it begins to caramelize. Place **peach** halves face down & cook for 2–3 minutes on each side. Serve caramelized **peaches** with ice cream, on french toast or on top of cooked puff pastry with whipped cream.
2. Try pureeing **peaches** with mint & lime for a delicious twist for a mojito or a refreshing sorbet.
3. Take a thawed sheet of ready-made shortcrust pastry. Brush centre with warm apricot jam, leaving 2cm border. Sprinkle over 2 tablespoons ground almonds, top with 2–3 sliced **peaches** & sprinkle 1 tablespoon brown sugar over the top. Fold the pastry edges up over the **peaches** to encase them. Bake in 200°C oven for 25–30 minutes for a great freeform pie.

