



Grilled Peaches and Pound Cake

YIELD: 4 SERVINGS

This recipe proves the charbroiler is for so much more than the main entrée. Try preparing with an assortment of fruits, such as pineapple and banana.

5 Min

PREPARATION METHOD

1. Cut peaches in half and remove the pit. Set the charbroiler to medium-high heat and allow to preheat for 5 minutes.
2. Place the peach halves cut side down on the grill and cook for 2 minutes or until slightly charred. Remove from heat and place on a serving platter.
3. Place the pound cake on the grill and cook for 1 minute on each side. Remove from heat and place on a serving platter.
4. Serve with a dollop of mascarpone cheese and sprinkle with chopped nuts. Add a drizzle of honey and dust with cinnamon.

INGREDIENTS

4 whole peaches4 slices
pound cake
Mascarpone cheese
Macadamia nuts, roughly
chopped
Honey
Cinnamon