

# GRILLED PEACHES, ICE CREAM, RASPBERRY & AUSBARREL

Have you ever eaten grilled peach, or other grilled fruit? It's a taste sensation that is so easy and the results are spectacular! Try this easy and delicious recipe below, you'll love it.

## Ingredients:

1 peach (per person)

1 tsp neutral-flavored cooking oil (per peach)

1 tbsp brown sugar mixed with 1/4 teaspoon ground cinnamon (optional)

Your favourite AUSBARREL (AUSBARREL Premium Raspberry, Premium Fig or Pear are our favourites for this dish)

## Method:

Turn on the grill to a medium heat, cut the peaches in half, remove the pip and lightly brush with oil.

Place peach flat side down on the grill, with some space between the peaches so that air can get between the peaches.

Cook until grill marks form on the peaches.

If you're using the sugar and cinnamon mix, lightly sprinkle on the peach once you have turned the peach over (if you wish) or taken off the grill.

Plate with raspberries, ice cream, and a drizzle of AUSBARREL Premium Raspberry, Premium Fig or Pear (or your favourite AUSBARREL!).

So easy and a stunning dessert to boot.

You can mix it up with different fruit - try with plums, nectarines, apricots, persimmon, banana... the options are endless!

