

## **GRILLED PEACHES AND CREAM**

### **Equipment needed –**

Grill pan, spoon, medium bowl, pastry brush, tongs, oven proof dish, 2 medium bowls, measuring spoons (1/2, ¼) metric cups (1 cup), 30 small plastic bowls for serving

### **Ingredients from the Garden –**

- 15 ripe peaches

### **Ingredients from the Pantry –**

- 4 tablespoons of vegetable oil
- Brown sugar
- 1/2 teaspoon ground cinnamon, plus extra for sprinkling
- 1/4 teaspoon ground nutmeg
- Pinch of cloves
- Honey
- 2 cups of Greek yoghurt
- 2 tablespoon of maple syrup

### **What to do –**

1. Wash the peaches, cut in half and remove the pit.
2. Measure out the vegetable oil and place in the medium bowl.
3. Preheat the grill to a medium-high heat.
4. Brush the peaches with a light coating of vegetable oil.
5. Sprinkle with brown sugar and cinnamon
6. Place pit side down onto the grill. Grill for 5 minutes or until the surface of the peach has nice grill marks. Turn the peach over and grill for a further 5 minutes.
7. Grill the peaches in batches, keeping the cooked peaches warm in the oven, in an oven proof dish.
8. To make the cream, combine 2 cups of Greek yoghurt, 2 tablespoons of maple syrup, ½ teaspoon of cinnamon, ¼ teaspoon of nutmeg and a pinch of cloves into a medium bowl and mix well to combine.
9. Place a peach half into each of the small bowls.
10. To serve, place a dollop of the Greek yoghurt cream in the place where the pit was and serve immediately.

### **Serves –**

- 28 students.