

GRILLED PEACHES WITH HONEY RICOTTA

Equipment needed –

Measuring spoons, small knife, chopping board, large bowl, medium bowl, grill pan, colander, plates and 29 small bowls.

Ingredients from the Garden –

- 8 peaches

Ingredients from the Pantry –

- 4 tablespoons of brown sugar
- ½ tsp ground cinnamon
- 2 tablespoons of honey
- 2 tsp vanilla extract
- 500 grams of ricotta

What to do –

1. Fill up the kettle with cold water, and switch on.
2. Cut a cross in the base of each peach. Place in a large bowl and cover with boiling water. Set aside for 5 minutes.
3. Drain in a colander over the sink. Peel the skin away and place the skin in the compost bucket.
4. Cut the peaches in half and remove the stones. Cut each half in half again.
5. Measure out 4 tablespoons of brown sugar into a plate. Add ½ teaspoon of ground cinnamon and mix to combine.
6. Preheat the chargrill pan over a medium high heat.
7. Dip the cut sides of the peaches into the sugar mixture.
8. Cook the peaches for 2-3 minutes on each side until charred.
9. Meanwhile measure out the ricotta into a bowl. Add 2 tablespoons of honey and 2 teaspoons of vanilla and mix to combine.
10. Divide the ricotta amongst 29 bowls (or enough for 1 for every student and adult). Top with a piece of grilled peach and serve.

Serves –

- 25 students.