

# Grilled Peaches with Vanilla Bean, Mascarpone, Honey and Granola

## Ingredients

6 Farm Fresh Peaches (slightly firm works best)  
3 tablespoons Organic Raw Honey  
240 grams Mascarpone Cheese  
112 grams Spreadable Philadelphia Cream Cheese  
¼ cup Confectioners Sugar  
1 Vanilla Bean, or 1 tablespoon of Pure Vanilla Extract  
¼ cup of Granola or ¼ cup a Sliced Almonds  
*Optional: Fresh Berries, Mint leaves, Crispy Prosciutto*

## Instructions

Slice 6 peaches in half and remove the stone.

Lightly brush the insides of the peaches with organic raw honey.

Place peaches face down on a non-stick BBQ mat and grill on low with the lid closed for 15-20 minutes. Check peaches every five minutes to make sure they do not burn. Cook until peaches are softened, the face begins to caramelize, and they have grill marks. Place aside and let cool completely.

While peaches are cooling, prepare the filling. Using a mixer add ½ a 475g container of mascarpone cheese and begin whipping on low. Add ½ a 226g container of Philadelphia spreadable cream cheese and continue mixing. Slowly add ¼ cup of confectioner's sugar. Add the inside of one vanilla bean, or 1 tablespoon of vanilla extract. Mix on high until all ingredients are incorporated and the cheese mixture is light and fluffy.

Fill peaches with the cream mixture. Garnish with berries, mint, or top with a piece of crispy prosciutto.

Lightly cover peaches with plastic wrap and store in the fridge until ready to serve.

Right before serving, sprinkle with granola or slivered almonds on top of the peaches for added crunch.

Makes 12 servings

