

Fresh Peaches with Mascarpone Cheese (Grilled Fresh Fruits)

Yield: 6 servings

If you have never had fresh fruits off of the grill you are in for a treat! Use fresh ripe fruit for the optimal flavor.

1 lb	fresh fruit
2 tbsp	olive oil Pam®
1/2 cup	mascarpone cheese
1/4 cup	honey

1. The fruit options range from pineapple, peaches to pears. Prepare the fruit brushing olive oil on the cut surface of the fruit. Spray the grill with Pam® and also the exposed fruit. Place on a medium heated grill, leave on each side for 4 minutes, until the fruit starts to caramelize.
2. In a small bowl combine mascarpone cheese and honey. Spoon over peaches after they have been grilled.

Fruit options:

Peaches and Pears: Slice the fruit in half and remove the pit. Place the fruit face down.

Pineapple: Slice the pineapple into rings and place onto the grill.

To serve:

Place pound cake and ice cream in a bowl, spoon the fruit on top of the cake and ice cream. Serve while the fruit is warm.