



GRILLED PEACHES WITH HONEY GOAT CHEESE CREAM

Serves 4

4 Semi-ripe Peaches
Olive or coconut oil
2 oz. Fresh goat cheese
1 C Heavy cream
2 T Honey
1 T Mint chiffonade

1. Preheat your grill to a medium high heat
2. Slice your peaches in half and remove the pit
3. Rub them with a light coat of oil
4. Place on the grill, cut side down and cook for 4-5 minutes or until warmed through and they have grill marks (if they are burning, move to a cooler part of your grill to finish cooking)
5. Remove and let stand at room temperature while you make the cream
6. In a food processor, add the goat cheese, cream and honey and puree until smooth
7. If the mixture is too thick you can add a little more cream to thin it out
8. Divide the peaches up into four bowls and drizzle with the goat cheese cream
9. Garnish with the mint