

Grilled Peaches

Ingredients

Four firm yellow peaches
Agave nectar - for drizzling
1 teaspoon cinnamon
1 cup fresh ricotta cheese, or mascarpone

Preparation

You will need: A barbeque and a ribbed grill pan or aluminum foil.

Prepare your barbeque to medium-high heat. If you are using a ribbed grill pan, preheat it on the grill for fifteen minutes while you prepare the peaches. Note: a cast iron grill pan is preferable because it conducts heat well in order to sear the peaches, which helps caramelize the fruit's sugars and concentrate the flavors. If using aluminum foil, which will leave grill marks like a ribbed pan, wait until the peaches are prepared before carefully laying a sheet of the foil across the slats of your grill – tongs are helpful for ensuring your hands remain far from the heat.

Next, cut the four peaches in half and remove the pits. Lay the peach halves face down on the grill for five minutes, then remove from heat. Dress the peaches face-up with an even distribution of the one teaspoon cinnamon, and then drizzle them with agave nectar. Cook the peaches face up for 15-20 minutes until soft. Place a ¼ cup dollop of fresh ricotta in the small well of each peach. Serve the completed grilled peaches with Sterling's 2012 Napa County Sauvignon Blanc.

