

INGREDIENTS

1 x can half sliced apricots or peaches (you can also use fresh when they are in season)

200g mascarpone cheese (room temp)

100ml cream

Zest of half a lime and a little juice

3 tablespoons honey

1 tsp vanilla

2 tsp fresh thyme, leaves picked

TO SERVE

Honey drizzle

Sprinkle of thyme leaves or flowers

2 tablespoons honeycomb (optional)

INSTRUCTIONS

1. Preheat the BBQ grill to 180 degrees
2. Place the apricots or peaches onto an oven dish and drizzle with honey and sprinkle with thyme. Place onto the grill and cook until you get a nice char mark, around 4 minutes each side. Remove to rest, be gentle as you want to keep the shape
3. Meanwhile whip the mascarpone until smooth and in another bowl whisk the cream to soft peaks, then combine the two. Next add the vanilla, lime juice and zest and combine. Place this into the bottom of a bowl or glass and top with the apricots. Drizzle with honey, a piece of honeycomb (if using), then sprinkle over thyme and serve.



BBQ Stone Fruit with Mascarpone & Honey



4 servings



10 minutes

It might not be the first thing you think of making when you fancy cooking something on the BBQ - but this dessert is an absolute must try!

Quick, easy and downright delicious this dessert won't be around long, so get in quick!