Bocconcini, Grilled Peach & Prosciutto



Serves: 6 as a shared dish
Prep Time: 15 mins
Cook Time: 5 mins

Ingredients

- 250 g Montefiore Bocconcini, well drained
- 3 ripe but firm yellow peaches
- 120 g prosciutto, thinly sliced
- 15 g fresh basil leaves
- 30 ml extra virgin olive oil, plus a little for grilling
- 10 ml balsamic vinegar
- Flaky sea salt
- Freshly cracked black pepper

Method

STEP 1

Drain the Bocconcini very well and leave at room temperature for 15 minutes while preparing the peaches.

STEP 2

Cut each peach into 6-8 generous wedges. Use fruit that is ripe and fragrant but still firm enough to hold on the grill.

STEP 3

Heat a cast-iron grill pan or barbecue until properly hot. Brush the cut faces of the peach very lightly with olive oil.

STEP 4

Grill the peaches for about 1-2 minutes on each cut side, just until clear grill marks appear. Do not cook them until soft. Transfer to a plate and cool to warm/room temperature.

STEP 5

Whisk 30 ml olive oil with 10 ml balsamic vinegar and black pepper. Do not add honey; the peach and balsamic provide enough sweetness.

STEP 6

Arrange whole Bocconcini across a broad platter with the grilled peach. If an interior cheese shot is useful, cut only 1-2 Bocconcini neatly in half rather than tearing the whole dish.

STEP 7

Fold prosciutto loosely between the peach and cheese. Spoon the dressing sparingly around the ingredients. Finish with basil, flaky salt and black pepper immediately before shooting.