Grilled Nectarines with Honey and Mascarpone

Serves 4

Ingredients:

- 4 ripe but firm nectarines, halved and stones removed
- 1 tablespoon olive oil or melted butter (for brushing)
- 200 g mascarpone
- 1 teaspoon vanilla extract or paste (optional)
- 2 tablespoons honey (plus extra for drizzling)
- A few mint leaves, for garnish
- Crushed pistachios or toasted almonds (optional, for texture)

Method:

1. Prepare the nectarines:

Lightly brush the cut sides of the halved nectarines with olive oil or melted butter.

2. Grill:

Place the nectarines cut-side down on the BBQ over medium heat. Grill for about 3 to 4 minutes, until charred and softened. Flip and grill for 1 to 2 minutes more on the skin side, just to warm through.

3. Make the mascarpone topping:

In a small bowl, mix the mascarpone with the vanilla extract and 2 tablespoons of honey. Stir until smooth and creamy.

4. Assemble:

Plate two nectarine halves per person. Add a generous dollop of the mascarpone mixture on the side or in the centre of each nectarine.

5. Finish and serve:

Drizzle with a little extra honey, scatter with mint leaves and nuts if using, and serve warm.