

GRILLED SUMMER FRUIT

Did you would think of putting fruit on the grill? Not really? And yet it's such a great dessert. Especially in the summer, when you can be a great sweet spot when grilling, especially if you add ice cream. I would say summer on a plate.

Personally, I most often grill peaches, nectarines, and apricots, which I also add to vegetable salads in the summer. I recommend grilling harder fruit that will hold its shape. For this summer version, I chose the same fruit and supplemented it with fresh summer fruit - strawberries and cherries. Of course, you can top up according to availability in the given season.

Below in the description you will find tips on how long to grill each fruit.

You can serve it as a dessert with ice cream - for me, vanilla or cream is best. If you have any fruit left over, store it in the fridge and enjoy it for breakfast with yogurt and granola.

And a serving tip? Serve on a large plate, add a few spoons and share with friends.

INGREDIENTS

(Makes 6-8 servings)

4 peaches
4 nectarines
5-6 apricots
200 g strawberries
cherries
raspberries
blackberries
1 lime
2-3 tbsp honey

Ice cream
lemon balm or mint leaves for serving

INSTRUCTIONS

1. First, prepare the marinade. Mix honey and lime juice.
2. Then prepare the fruit for grilling - we will grill peaches, nectarines, apricots, and part of the strawberries (rather the bigger ones).

3. Cut the fruit in half, pit it and cut it lengthwise into wedges. Cut apricots, especially if they are smaller, just into quarters. Cut the strawberries in half. Place in a bowl with the marinade and gently mix with your hands.
4. Heat up the grill according to the manufacturer's instructions. Place the fruit on the grill and grill over direct heat. Harder fruit – 6-8 minutes, apricots 6-8 minutes. You can also turn this fruit while grilling. Grill the strawberries only on one side - flesh side down for 4 minutes. During grilling, you can brush with the remaining marinade to keep the fruit juicy. I recommend not grilling for too long - we want the fruit to remain crunchy.
5. Once the fruit is ready, transfer it to a plate, add fresh fruit and basil leaves. Add scoops of ice cream to the bowl (if serving immediately). Otherwise, divide into bowls and serve the fruit on ice cream.