



Grilled Peaches with a Sweet Mascarpone and Orange Cream

Serves 8

Zest and juice of 2 oranges
1 cup sugar
1 pound mascarpone cheese
8 ripe peaches
¼ pound melted butter
Fresh mint for garnish

Zest the oranges and squeeze the juice into a mixing bowl, reserving some zest for garnish. Add the sugar and mix until dissolved. Mix in the mascarpone with the orange and sugar mixture. Halve the peaches and remove the pits. Brush with butter and lightly grill until the peaches are slightly warm. Place the peaches on a large platter and top each one with the mascarpone mixture. Sprinkle the zest over the top for garnish and place a sprig of mint on each peach for color. Serve at room temperature.