



Grilled Peaches with Whipped Sweet Vanilla Ricotta

Prep time: 10 minutes | Cook time: 10 minutes | Total time: 20

Difficulty: Easy

Servings: 8



BY ERICA GAMBOA

Ingredients

- 4 ripe slightly firm peaches, washed, halved and pit removed
- 6 tbsp. of unsalted butter
- 1 cup walnut halves
- 1 tbsp. light brown sugar
- 1 ½ cups whole milk ricotta cheese
- 2 tbsp. honey
- 2 tbsp. pure maple syrup
- 1 ½ tsp. vanilla extract
- 1 tsp. ground cinnamon
- 2 tbsp. half & half
- 1 tbsp. vegetable oil for brushing

Directions

Sweet Vanilla Ricotta

- 1 In a bowl add ricotta, honey, ½ tsp. of cinnamon and vanilla extract.
- 2 Whisk well to combine the ingredients. Add 1 tbsp. of half & half and whisk. If you prefer a creamier consistency add the remaining 1 tbsp. of half & half and whisk until creamy and smooth.
- 3 Taste for sweetness and adjust to your liking, if needed feel free to add more honey.
- 4 Set aside while you prepare the walnuts.

Toasted Maple Glazed Walnuts

- 1 In a pan or skillet on medium heat, add and melt 2 tbsp. of butter.
- 2 Once the butter is melted, add walnuts and remaining ½ tsp. of cinnamon and toast for 2 minutes stirring constantly to make sure they do not burn. Keep in mind, nuts in general release a lot of oil so if left unattended, they will burn quickly.
- 3 After two minutes or until they begin to smell a nutty, add the maple syrup and sauté the walnuts until evenly coated for about another minute.
- 4 Remove from the pan from the heat and set aside on a cooling rack or pour the walnuts onto a piece of parchment paper to cool while grilling the peaches.

Grilling Peaches

- 1 In a saucepan, melt the remaining butter and brown sugar and gently stir until well combined for approximately 2 minutes. Remove from heat and set aside.
- 2 Brush the peaches with vegetable oil on both sides, using a pastry brush.
- 3 Turn on the grill to medium high heat and let it heat up for a few minutes. I do not recommend using a charcoal grill for this recipe. If you are using an indoor grill use the same heat setting.
- 4 Place peaches cut side down on the grill. Grill for about 2 to 3 minutes or until you reach the desired grill marks.
- 5 Gently turn them over and very carefully brush the tops with the butter and brown sugar mixture. Make sure the butter and brown sugar mixture stays on top of the cut side of the peaches.
- 6 This part requires close attention, grill until the peaches are slightly softened for another 2 to 3 minutes. Do not walk away, there could be some flare ups because of the butter and sugar, it may drip over a bit but that's ok. That means caramelization and flavor! Just make sure they do not burn. Pull them off immediately if the peaches begin to burn.
- 7 Remove from heat and prepare to plate.

Plating

- 1 Place a dollop of the ricotta down on the plate first; making a nice and smooth bed to nestle the peach on top of.
- 2 Place the peach on top of the ricotta, and crumble the walnuts on top and around the plate as a garnish.

Notes:

You can use any remaining butter and brown sugar mixture to drizzle over the top as a delicious sauce and to enhance the presentation.

I like to use **Los Altos Foods** Cheese Products any time I can. Their cheese and cream products are some of the freshest and tastiest, I love to cook with them. They are a Mexican cheese and cream products company. However, their products are very versatile and I really enjoy challenging myself and using their products in non-traditional ways and all types of cuisines.

Nutrition

Servings: 8

% Daily Value*

Nutrition per serving

Calories	321.24kcal	16%
Total Fat	25.22g	36%
Carbs	20.18g	8%
Sugars	14.1g	16%
Protein	6.59g	13%
Sodium	53.46mg	3%
Fiber	2.02g	7%

Nutrition information is automatically calculated and is not guaranteed for accuracy.

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.

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