



## Hot Princess Peach

**Yields:** 8 Servings

**Total Time:** 20 Minutes

Back in the Middle Ages (at least in Europe), they were roasting fruit, not really grilling it, but we still capture the spirit of the time what we're doing here. Sometimes we're skeptical of fruit-based desserts, but this one is fantastic, and can work as a side, too. When Stephanie was a little girl, her mom would bake peaches and top 'em with heavy cream, and since Stephanie's one of our favorite princesses (and has a nice peach), we take that as our inspo. We take it to another level, and combine sweet basil and decadent creme fraiche to top this caramelized, delicious, sweet peach to create a creamy, sweet bite that might be the crown jewel of your next party.

### *Ingredients*

- 4 fresh peaches, cut in half and pitted (right before you grill them)
- ½ C raw honey
- 1 ½ Tbsp prosecco vinegar
- 2 tsp vanilla extract
- 4 Tbsp melted butter
- 2 tsp cinnamon
- 1 Tbsp brown sugar
- 1 C basil creme fraiche (ingredients/directions below)
- Chopped basil for garnish

### *Ingredients for Basil Creme Fraiche*

- 1 C creme fraiche
- ¼ fresh basil leaves
- Splash of vanilla
- 1 Tbsp neutral oil like sunflower
- Big pinch of table salt



*Directions for Basil Creme Fraiche*

- In a food processor, pulse the basil, vanilla, and oil into a paste
- Add the salt and paste into the creme and mix together

*Directions*

- In a pan, mix the butter, sugar, vinegar, honey, and cinnamon and heat until evenly combined
- Heat your grill to medium heat
- Brush the flat side of the peach with the mixture. You should have some left over
- Grill for 5-6 minutes until you get grill marks
- Flip, and brush the flat side again, and grill again for 7 minutes until tender
- Plate 'em, flat side up, and add a dollop of the creme
- Garnish with a fresh basil leaf