

# Peaches with Mozzarella and Prosciutto

Fresh peaches wrapped in prosciutto ham and gently cooked.



Serves - 4



Prep time - 10 mins



Cooking time - 15 mins



## Ingredients



2 ripe peaches



Pack of prosciutto  
(torn into small strips)



Pack of mini fresh  
mozzarella balls



1 tbsp of virgin olive oil



Handful of chopped basil leaves



Seasoning to taste

# Method



- 🔥 Heat up your oiled Grill Trays over a medium to hot Kadai.
- 🔥 Cut the peaches into quarters, removing the stone, and wrap each segment with a piece of prosciutto.
- 🔥 Secure using a cocktail stick through the middle.
- 🔥 Grill the peaches - turning frequently until nicely browned and warm through.
- 🔥 Serve on a plate with mini fresh mozzarella and drizzle with olive oil, seasoning and fresh basil.

## Serving Suggestion

Serve with a nice glass of white wine. This recipe also works nicely with fresh pears.



## Cookware

Grill Trays



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