

Barbecued nectarines with prosciutto



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Great for brunch!

Serves: 4 as a light meal

Preparation: 10 minutes

Cooking: 13 minutes



24 thin slices prosciutto
or pancetta

6 large ripe nectarines, quartered
salt and ground black pepper

2 tbs olive oil

8 slices sourdough bread
fresh ricotta, to serve
honey or extra virgin olive oil,
to serve (optional)

1. Wrap 1 slice prosciutto around each nectarine wedge. Season well with salt and pepper.
2. Heat a greased barbecue plate or char-grill on medium-high heat. Brush bread on both sides with oil and barbecue or char-grill for 3–4 minutes on each side or until golden. Remove and set aside.
3. Place nectarines onto greased barbecue plate or char-grill and cook, turning occasionally, for 5 minutes or until prosciutto or pancetta is light golden.
4. To serve, spoon ricotta evenly onto grilled bread, top with nectarines and drizzle with a little honey or extra virgin olive oil, if desired.

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