Grilled ProsciuttoWrapped Peaches with Burrata and Basil

Savannah · 28/09/2024



Prep Time

22 mins

Dificult

Medium

Servings

4

Description

Serve these peaches wrapped in prosciutto as an appetizer or a sweetandsavory dessert There are many people myself included that think cooking prosciutto is basically a crime against nature but there are exceptions This plate of grilled peaches with burrata is one incredibly delicious example

Ingredients

- - 2 ripe
- sweet (but not soft) freestone peaches - 3 thin slices prosciutto
- or more as needed
- torn into ribbons - 8 small bamboo skewers
- soaked in water 20 minutes - 6 ounces burrata cheese - 1 tablespoon extra virgin olive oil
- for drizzling - Coarse sea salt to taste - Freshly ground black pepper
- to taste - 1 tablespoon finely sliced fresh basil leaves

Instructions

1. Preheat an outdoor grill at medium-high heat and lightly oil the grate. Cut peaches in half and remove peach stones. Cut each half in half again. Wrap prosciutto around each peach section; secure with small bamboo skewers. Grill peaches
2. turning often
3. until prosciutto gets a little crisp around the edges and peaches begin to caramelize
4. about 6 minutes. To serve
5. spoon burrata onto serving plates. Remove peaches from skewers; place several grilled peaches around cheese. Drizzle with olive oil. Top with a sprinkle of sea salt and pepper; garnish with basil. Chef John Chef's Notes Two peaches are enough for two large or four small servings.Instead of bamboo skewers
6. you can also use wooden toothpicks to attach the prosciutto to the peaches.If you can't find burrata cheese
7. you can use fresh mozzarella or ricotta cheese.