

Recipes makes: 8 Servings

Nutrition Facts	
Serving Size: 1/2 Peach w/ 1 Tbsp Mascarpone	
Servings: 10	
Amount Per Serving	
Calories 110	Calories from Fat 60
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 3g	16%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 1.5g	
Cholesterol 15mg	5%
Sodium 5mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 1g	5%
Sugars 10g	
Protein less than 1g	
Vitamin A 4%	Vitamin C 8%
Calcium 0%	Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.	
	Calories 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Ingredients-

- ♥ 5 ripe peaches
- ♥ 8 Tbsp mascarpone (1 Tbsp per serving)
- ♥ 1 vanilla bean
- ♥ 1 Tbsp honey
- ♥ 1.5 Tbsp **D'Avolio Butter Olive Oil**
- ♥ 1 Tbsp sugar in the raw
- ♥ 8 tsp **D'Avolio Peach Balsamic**

PREPARATION:

1. Start by slicing the peaches in half and removing the pit.
2. Dunk each half, cut side down, into melted butter, and then into granulated sugar.
3. Place them on a very hot grill for about two minutes, or just long enough for the fruit to caramelize and soften ever so slightly.
4. Serve it up with a dollop of mascarpone cheese (sweetened with a little honey, and flavored with the seeds of one vanilla bean).
5. Drizzle with D'Avolio Peach Balsamic.
6. Enjoy!