



Grilled Peaches

Looking for the perfect recipe for entertaining? This delectable dessert dish recipe from Chef Mike Ward is a flavourful focal point for any occasion.

Didn't realize you could also create delicious dessert dishes with natural gas? Of course you can! This scrumptious dish makes it easy to see why so many top chefs prefer cooking with natural gas. Stoves and grills that use natural gas allow you to cook with more even, direct and precise heat. Try it out and see the difference.

Prep Time: **5 minutes** | Cook Time: **10 minutes**

Ingredients

12 peaches
1 bottle of maple syrup
2 bunches of fresh mint
1 small bag of pine nuts
1.4L vanilla ice cream

Directions

1. Slice peaches in half, remove pits.
2. Heat barbecue or stovetop grill. Clean and oil the grill's bars.
3. Place peaches on grill (don't move them).
4. Grill on each side for about 10 minutes.
5. Toast pine nuts on a dry pan on the grill.
6. Remove peaches from grill. Drizzle over it with maple syrup. Add ice cream, pine nuts and mint.

NOTES:
