



## Grilled Fruit with Balsamic Glaze

*MAKES:6*

*PREPARATION TIME:15 minutes*

*COOK TIME:30 minutes*

### **INGREDIENTS:**

- 1/2 teaspoons dark brown sugar
- 3 peaches, halved and pitted
- 3 plums, halved and pitted
- 2 apricots
- 2 tablespoons extra virgin olive oil
- 2 ounces Manchego cheese, thinly shaved
- Filippo Berio Balsamic glaze
- Salt and freshly ground black pepper for seasoning

### **METHOD:**

Preheat grill to medium-high heat (350° - 400°F).

Combine Filippo Berio Classic Balsamic Glaze and brown sugar in a small saucepan over medium heat. Bring to a boil, reduce heat to low, then simmer about 15 to 20 minutes or until vinegar is reduced to a glaze. Set aside.

Brush fruit with olive oil and sprinkle with salt and pepper. Grill fruit in batches, 1 minute on each side then transfer to a platter when done.

Drizzle grilled fruit with half of the balsamic glaze, top with cheese, then drizzle with remaining glaze. Serve immediately.



**Cook it with: *Olivo extra vergine di oliva Fruttato***