

CHEF'S RECIPE OF THE WEEK

Honey Grilled Peaches with Mascarpone & Balsamic Syrup

Dessert Recipe Suggestion

Serves: 6

Ingredients

- 3 large ripe peaches, halved and pits removed
- 3 Tablespoons Olive oil
- 1 teaspoon Kosher salt
- Pinch black pepper
- 6 tablespoons honey for cooking
- 6 tablespoons balsamic syrup
- 6 mint sprigs
- 6 Tablespoons of toasted sliced almonds
- 8 ounces mascarpone cheese, at room temperature

Directions:

Preheat a grill to medium-high (or use charcoal and cook over medium high heat). Toss peach halves in oil and season with salt and pepper. Place the peaches cut-side down onto the grill and cook until lightly charred, 2 to 3 minutes, depending on the grill.

Transfer the peaches, cut sides up, to a grill-proof baking dish or baking sheet and drizzle evenly with the 6 tablespoons of honey. Place the dish on the grill and cover the grill. Continue to cook until the peaches are soft, about 5 minutes, again depending on the grill.

Remove the baking dish from the grill and divide the peach halves between 6 dessert plates. Divide the mascarpone evenly among the plates with a dollop on top of each peach and drizzle with balsamic syrup. Garnish with toasted sliced almonds and a mint sprig. Serve immediately.



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Chef's Recipe of the Week

Sysco San Francisco Inc
510 226-3000

Honey Grilled Peaches with Mascarpone and Balsamic Syrup

Serves - 6 for \$35.70

	Plate/Serving	Total	%
Price:	\$5.95	\$35.70	
Cost:	\$1.08	\$6.49	18.18
Profit:	\$4.87	\$29.21	81.82

SUPC	S	Description	Brand	Seq	Qty	Type	Unit Cost
2089217		PEACH FRESH CALIF	PACKER	1	3.00	EA	\$0.82
2976611		HONEY PURE AMBER LITE	SUE BEE	2	6.00	TB	\$0.01
0651828	S	GLAZE BALSAMIC	AREZZIO	3	6.00	TB	\$0.04
1165869		MINT BUNCH FRESH	PACKER	4	6.00	EA	\$0.08
5846714		OIL OLIVE EXTRA VIRGIN ITALY	AREZZIO	5	3.00	CP	\$0.20
2389153	S	CHEESE MASCARPONE DOMESTIC	AREZZIO	6	0.50	EA	\$4.95
8245183	S	NUT ALMOND BLNCHD SLI	GARVEY	7	6.00	TB	\$0.03