

Grilled Nectarines With Brown Butter Crumb



Ingredients

6 nectarines, halved and pitted

125g unsalted butter

Zest of 1 lemon

1/2 tsp ground cinnamon

1/2 pack plain sweet biscuits, crushed (we recommend Arnott's Marie or Granita biscuits)

Honey, to serve

Vanilla ice cream, to serve

Directions

Step 1 – Heat the BBQ to medium heat (180 - 200°C) and prepare for direct grilling, ensuring the grills are clean.

Step 2 – Preheat a BBQ safe fry pan or skillet over direct heat and once heated, add the butter and melt until it begins to foam and change colour, stirring regularly. Once it is turning brown, add the lemon zest, cinnamon and the biscuit crumbs and stir well to combine. Allow to toast for 3 minutes and then remove from the BBQ and set aside.

Step 3 – Place the nectarine halves, cut side down, directly onto the grill and cook until the flesh begins to char and the fruit softens.

Step 4 – Serve the fruit drizzled with a little honey, the toasted biscuit crumb and vanilla ice cream.

