



Grilled Peaches with Goat Cheese

Ingredients

- 1/2 cup pecans, toasted
- 4 medium ripe peaches, halved, pit removed
- 1 teaspoon [Fustini's Delicate SELECT olive oil](#)
- 1/2 cup goat cheese, softened
- 1/4 cup honey
- 4 fresh basil, chopped
- [Fustini's Elderflower balsamic](#), for drizzle

Directions

Step 1.

Preheat grill to medium-high. Brush each half of peach with olive oil on both sides and grill, cut side down for 4-5 minutes until grill marks appear. Turn halves over and grill an additional 2 minutes. Remove from heat and place on a serving platter, cut side up.

Step 2.

Top each half with a dollop of softened goat cheese and top with chopped nuts. Drizzle with honey, balsamic and garnish with basil.