

# Grilled Peaches, Pancakes & Ricotta



**Serves 2    Prep 5 mins**

**Cooking 5 mins**

**Easy**

## **Ingredients**

125g ricotta  
75ml double cream  
1 tbsp icing sugar  
1/2 tsp vanilla bean paste

## **For the peaches:**

2 peaches, quartered  
1tbsp icing sugar

2 shop-bought crepes  
maple syrup or honey

1. Whisk together 125g of ricotta with 75ml of double cream and 1 tbsp of icing sugar until the mixture thickens. Whisk in 1/2 tsp of vanilla bean paste.
2. Check that your barbecue is hot and add more charcoal if necessary or if you are making this indoors, heat a griddle pan or heavy frying pan. Toss 2 quartered peaches with 1 tbsp of icing sugar and put, cut-side down, on the barbecue or griddle pan. Cook for 2 mins on each cut side or until really browned.
3. Briefly warm 2 shop-bought crepes on the barbecue or in another pan, being careful not to burn them. Transfer to two plates, pile on the peaches and ricotta cream, then drizzle over 2 tbsp of maple syrup to serve.