

Vanilla Panna Cotta with Grilled Peaches and Honey Mascarpone

Servings: 6

INGREDIENTS

- 3 oz mascarpone cheese
- 3 t Monarch® honey
- 3 t Cross Valley Farms® orange, zest
- 3 ea Cross Valley Farms peaches, cut in thirds
- 26 oz Riesling wine
- 6 ea Chef's Line™ vanilla panna cotta
- 6 ea Cross Valley Farms mint sprigs

PREPARATION

Mix mascarpone, honey and orange zest together. Reserve.

Soak peach slices in wine for 10 minutes. Grill peaches on both sides, just long enough to cook halfway through.

Plate panna cotta and garnish with mascarpone mixture, peaches and mint.

