



Grilled apricots with cream cheese and jam

Ingredients (four servings):

- 6 apricots
- 6 tsp of honey
- 5.3 oz (150g) cream cheese yoghurt
- We recommend 1 keg Almonta Fruit Apricot & Vanilla
- 6 tsp of jam with rose petals

Preparation:

- Cut each apricot into half and remove the fruit kernel.
- Sprinkle each half of apricot with a teaspoon of honey and smear.
- Now grill the apricots on the grill pan inside of the down for approx. 10 minutes.
- Then spread a teaspoon of cream cheese on the hot apricot halves.
- Finally, add a teaspoon of jam with rose petals as topping.