

## Grilled Peach Parfait

### Ingredients:

#### *For the Peaches*

- 12ea Fresh Peaches, Halved and Pitted
- 2 Tbl Extra Virgin Olive Oil
- 2 tsp Kosher Salt
- 2 cups Granulated Sugar
- 1 cup Water

#### *For the Cream*

- 1 cup Whipping Cream
- ½ cup Mascarpone Cheese
- ¼ cup Confectioners Sugar
- 1 tsp Vanilla Extract
- 1 tsp Lemon Zest (the zest from one small lemon)

#### *For the Streusel*

- ¾ cup All-Purpose Flour
- ½ tsp Ground Cinnamon
- ½ cup packed Brown Sugar
- ¾ cup Rolled Oats
- ½ cup Unsalted Butter, cubed

### Directions:

#### *For the Peaches*

1. Toss the peach halves with olive oil and salt and allow to rest for 30 minutes.
2. Preheat a grill to medium-high heat.
3. Combine the sugar and the water in a small pan and bring to a simmer over medium heat to dissolve the sugar. Transfer to a bowl and chill the syrup.
4. Grill the peaches flesh side down until they begin to char. Turn and continue grilling until barely cooked through. Remove from heat and allow them to cool.
5. Dice the peaches and place in a mixing bowl. Add enough sugar syrup to coat the peaches and reserve.

#### *For the Cream*

1. Using a mixer, cream together the mascarpone, the confectioners sugar, vanilla and zest until creamy smooth.
2. Add the heavy whipping cream and whip with whisk attachment until it reaches soft peaks. Reserve and refrigerate.

#### *For the Streusel*

1. Preheat oven to 350 degrees.
2. Combine flour, cinnamon, sugar and oats in a bowl and mix thoroughly.
3. Cut in the butter until mixture is crumbly and spread evenly on a baking sheet.
4. Bake on center oven rack until golden brown, about 20 minutes, stirring once.
5. Allow the streusel to cool and reserve.

### *Assembly*

Spoon some of the cream in the bottom of 6 wine glasses. Top the cream with some of the peaches and then some of the streusel to create layers, and repeat until the glasses are filled to the desired level and top them off with a bit more streusel.

**Makes 6 servings**