

BBQ'D PEACHES WITH MASCARPONE



Ingredients

4 Fresh ripe but firm Peaches 4 tsp Caster Sugar
2-3 tbs Melted Butter 4 level tbs Mascarpone

Method

Cut each peach in half and remove the stones.

Brush each peach with melted butter & sprinkle with half of the sugar.

Cook over medium hot coals (rounded sides down) for 2 minutes.

Brush the cut sides (which are uppermost) with more butter and sprinkle with the remaining sugar. Turn (so the cut sides are down) and cook for 3 minutes.

To serve - transfer to warmed serving plates (cut sides up) and place a dollop of mascarpone in the centre of each peach. Serve immediately.

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DO YOU RECOGNISE YOURSELF OR A FAMILY MEMBER ON THIS OLD PHOTOGRAPH?



This picture of a Sunday School group, probably in the Church Rooms, was supplied by Mrs L Clark. Although she has managed to identify many of those on the photograph, I hope anyone who can identify themselves from all those years ago, can fill in the blank spaces and name all those on the picture. These are the ones Mrs Clark has listed - Margaret Neave, Elizabeth Neave, Betty Neave, Fitz Neave, Kevin Percy, Wendy Percy, Colin Lamming, James Brennan, Brenda Towle, Audrey Dent, Anne Dent, Graham Catley, Kathleen Jarvis, Linda Jarvis, Susan Clark, Michael Clark, Karen Clayton, ? Reeves, Christine Finch, Howard Lamming, ? Shearwood, Suzanne Parkin, Margaret Smaller, Janet Smaller, Maureen Spence, Gillian Coggan, Lesley Spilman, Graham Thornton.