

## BBQ Caramelised Fruit with Honeyed Cream and 'sticky' Semillon



You will need.....

1 tin sliced Peaches  
1 tin pineapple pieces or rings  
Some fresh strawberries (if in season)  
Frozen mixed berries (half a cup)  
2 tbsp Soft Brown Sugar  
Big squeeze of fresh lime  
Two Rivers 'Sticky' Semillon  
Teflon sheet  
(Optional)

Note: the fruit above can be varied, such as Blueberries, raspberries, kiwi fruit, apricots – and you can use fresh or tinned

250ml whipped cream  
2 x tbsp honey  
1 tsp cinnamon

### Method...

Heat the bbq plate on high for a minute or two then turn down to medium, if it's dirty make sure you give it a good clean and rub with half of the lime. If you can buy Teflon sheet put that on the plate, it makes it very easy cleaning afterwards!

Ok, now cut up your fruit into pieces, not too small, discard all the juice if out of a can and place in a bowl, add the mixed berries (about half a cup) meanwhile (and this can be done earlier) place 250ml of the semi firm cream in another bowl, add the honey, mix gently then add the cinnamon.

Now this bit is very important and needs to be done quickly, put the whole lot directly on to the plate add about ¼ cup of the Semillon till it starts to bubble then add the sugar and toss lightly for a minute, then lastly add the squeeze of lime. Once it's heated scoop it off being careful not to tear the sheet (if used) and place onto a plate or individual plates.

Don't let it stay on the plate longer than about two minutes or it will burn or stew.

Add a large dollop of the honeyed cream and a sprinkle of the cinnamon for effect and there you have it BBQ caramelised fruit with honeyed cream and sticky Semillon.

If you like this can all be done in a fry pan or wok over a stove inside.....