



THE BEST WAY TO SERVE A FRESH PEACH! (Probably)

Last summer, my dear friend Monica Landry shared her amazing recipe for serving fresh peach halves. It was the most unbelievably delicious presentation for a fresh peach that I have ever tasted. In. My. Life. This works with plums, apples and pears as well. Just rub the apples or pears with a bit of lemon juice before topping, to prevent discoloration.

Wash the fruit, cut it in half along the seam, and remove the pit / seeds. Fill the cavities with a teaspoon or so of goat cheese.

Drizzle a little honey over each half.

Then sprinkle each half with: flakey sea salt, freshly ground black pepper, and a little grated cardamom.

Top the halves with crushed, toasted pistachios (or any other nut you love. (Optional). Garnish with a mint leaf. (also optional)