

FRESH GRILLED FRUIT

FROM: [DELICIOUS MEETS NUTRITIOUS – THE XAGAVE COOKBOOK](#)

One of the most delicious desserts there is – and it is so simple. It is a great addition to the summer barbecue

Fresh Grilled Peaches

Peaches – 1 peach per person being served

[Xagave](#) – 1 tsp per peach

[Xagave](#) Sweetened Whip Cream (see recipe below)

Peel, half the peaches and remove the pit. Place open side of half peaches on the grill. Grill for 1 to 2 minutes. Remove from grill and drizzle with [Xagave](#). Top with Xagave Sweetened Whip Cream

Xagave Sweetened Whip Cream

1 pint heavy whipped cream

2 Tbsp [Xagave](#)

1 tsp vanilla

In your [Bosch Mixer](#) with French Whips attached, beat ingredients until thick and creamy.

Fresh Grilled Pineapple

(Makes 9 servings per pineapple)

1 pineapple

[Xagave](#)

Remove skin and core fresh pineapple. Cut into 1” slices. Grill on the bbq for approximately 1 minute on each side. Drizzle grilled slices with [Xagave](#) and serve while warm

Tip – As an alternative, you can cook whole, skinned pineapple on rotisserie until golden brown.

Brush with [Xagave](#)

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