

# Grilled Peaches with Bellini Zabaglione

## Ingredients

---

## Instructions

---

Heat grill or grill pan. Prepare an ice bath; set aside. Make the zabaglione: Combine yolks, 1/4 sugar, honey, Prosecco, and peach juice in a large metal or heat proof glass bowl.

Set the bowl over a large pan of simmering water. Whisk constantly until the mixture is very frothy, thick and has expanded in volume, about 10 minutes. Place bowl in ice bath; let cool completely.

Place cream in a large bowl, and beat until stiff peaks form. Fold whipped cream into egg-yolk mixture. Cover with plastic wrap, and place in refrigerator at least 20 minutes.

# Grilled Peaches with Bellini Zabaglione

Line grill or pan with heavy-duty foil. Brush peaches with butter; sprinkle with the remaining 1 tbsp sugar. Grill cut side down until peaches are tender and sugar is caramelized, 6 to 7 minutes. Divide sabayon among four dishes, and top each with a peach half. Serve.