

## **Grilled Peach and Grilling Cheese Toasts with fresh Mint and Honey**

### **Ingredients for 8 Appetizer Portions:**

- 1 pack of ROUGETTE Bon·fire Grilling Cheese
- 1 large, ripe peach, pitted and sliced in half
- 1 teaspoon olive oil
- 4 slices multigrain bread
- 1 tablespoon honey
- 2 teaspoons fresh mint leaves, minced

### **Instructions:**

1. Preheat grill to medium high heat.
2. Brush the cut sides of each peach half with olive oil. Place peach halves on hot grill, cut side down along with both disks of ROUGETTE Bon·fire Grilling Cheese on grill. Grill over medium high heat for five minutes.
3. After five minutes, use tongs to turn over cheese. Continue grilling on second side for another five minutes.
4. Remove peaches and cheese from grill. Transfer to a cutting board and allow to cool for five minutes before handling.
5. While peaches and cheese are cooling, reduce heat to medium and place bread slices on grill. Grill bread for 1 minute or until toasted with grill marks. Turn bread over and toast on second side for one minute more. Remove bread from grill.
6. Slice each peach half into 8 thin wedges, for 16 total wedges of peach. Slice each cheese round into 8 thin strips. Arrange peach slices and cheese strips on each slice of toast in an alternating pattern. Drizzle each slice with honey and sprinkle with fresh mint. Cut each

