

Grilled Peaches With Fontina

1 freestone peach per person
Virgin olive oil for brushing
¼ pound Fontina val d'Aosta
¼ pound prosciutto (optional)

Wash the peaches. With a sharp paring knife, cut all the way around the seam. Gently twist the two halves to separate them. Remove the pit.

Brush the cut side of peach with olive oil and place on baking pan.

Cut the Fontina val d'Aosta in very tiny cubes. Place 2-3 cubes in the pit cavity of each peach half.

Broil cut-side-up about 6-inches from the flame, for just a few minutes until the peaches are lightly browned and the cheese has melted.

For an appetizer, serve the peaches as is or over slices of prosciutto.