



# Grilled Stone Fruit with Quark, Honey & Lamingtons

**HAWKE'S BAY**  
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BY JAMES BECK

Hawke's Bay is famous throughout New Zealand for its stone fruit. Charring them on a BBQ is a wonderful way to complement their sweet flavours with a touch of smokiness.

## INGREDIENTS

- 8 pieces of your favourite ripe but firm stone fruit, halved and de-stoned
- 100g Te Kapu honey
- 50ml water
- A small bunch of fresh thyme
- 1 pottle of Hohepa quark
- 4 store bought lamingtons

## METHOD

1. Melt the honey in a small pot with the thyme. Add enough of the water so it is slightly liquid when cold.
2. Rub a little oil on the stone fruit halves and grill on a hot BBQ. Take care not to overcook.
3. On your serving dishes, roughly tear and place pieces of the lamington.
4. Add 3-4 dollops of quark.
5. Place the grilled stone fruit and drizzle with the honey thyme syrup to serve.