

A close-up photograph of a dessert plate. The plate features several rectangular lamingtons, which are cakes coated in pink-tinted coconut shavings. A dollop of white quark cheese is placed between the lamingtons. Grilled slices of stone fruit, likely nectarines or peaches, with distinct char marks, are arranged on top. The dish is garnished with small purple edible flowers. A light-colored sauce or honey drizzle is visible at the bottom of the plate.

Grilled Stone Fruit with Quark, Honey & Lamingtons



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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.