



GRILLED  
STONE FRUIT  
*and*  
PROSCIUTTO

Trefethen

## GRILLED STONE FRUIT & PROSCIUTTO



### INGREDIENTS

4 peaches, washed & cut in 6ths

12 thin slices of prosciutto, halved lengthwise

Trefethen extra virgin olive oil

salt to taste

### PROCEDURE

1. Preheat grill to high. In a large mixing bowl, toss peaches with salt and olive oil. Grill on the cut sides to get nice grill marks and a smoky flavor, about 2 minutes total. Do not cook until tender. Remove from grill and let cool to room temperature. Wrap with cut prosciutto.

2. Artfully arrange pieces on your favorite platter, drizzle with Trefethen olive oil, and enjoy!

### TREFETHEN WINE PAIRING

*S.I.N. Rosé: Abounding aromas of fresh, crisp watermelon and pomegranate are layered with hints of white cherry and floral notes. The wine delights as it plays on your palate with its balanced acidity and a mouthwatering finish.*