



### **Grilled Peaches with Whipped Labne**

*Lior Lev Sercarz, Chef / Spice Blender, La Boîte – New York, NY*

Yield: 4 servings

#### Ingredients:

4 each	Peaches, ripe but firm
4 teaspoons	Olive oil
2 teaspoons	La Boîte Mishmish N.33 Blend
1 pint	Greek yogurt, full-fat or labne
2 tablespoons	Honey

#### Procedure

Slice the peaches in half, remove the pits, and rub with 2 teaspoons of olive oil and the mishmish. Grill the peaches over medium heat, face down until cooked, for approximately 7 minutes. Remove the peaches from the grill, and chop them into slices.

In a mixing bowl, whip the full-fat Greek yogurt or labne with the honey until well incorporated.

In a family-style serving bowl, or in 4 individual bowls, place the greek yogurt or labne mixture on the bottom, and top with the grilled peaches. Drizzle the remaining olive oil on top, distributing evenly.