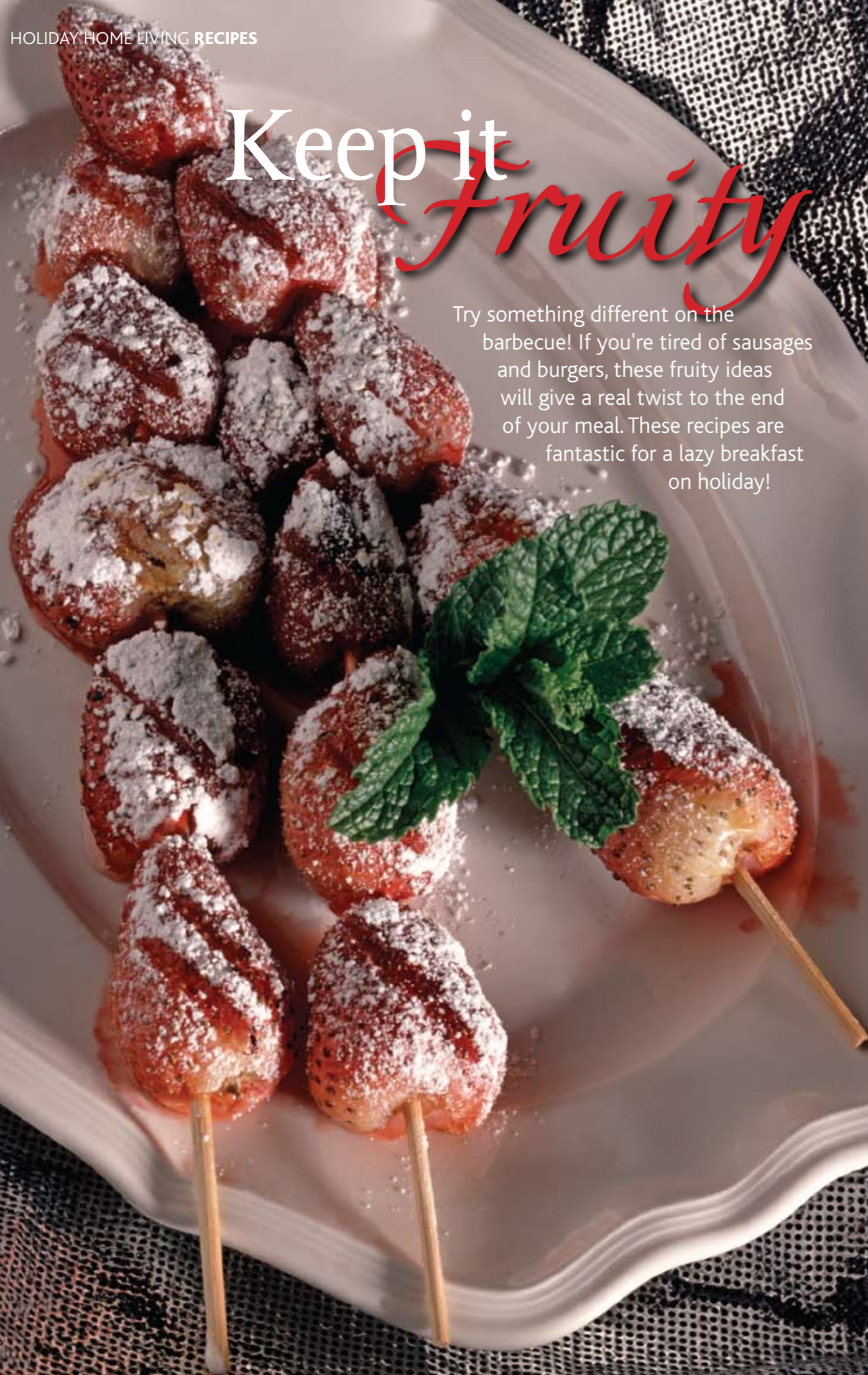


Keep it Fruity

Try something different on the barbecue! If you're tired of sausages and burgers, these fruity ideas will give a real twist to the end of your meal. These recipes are fantastic for a lazy breakfast on holiday!



GRILLED STRAWBERRIES AND CLOTTED CREAM

Grilled strawberries are delicious with clotted cream. Simply sprinkle your strawberries with icing sugar, thread onto skewers and grill over medium coals for a few minutes, turning once or twice. Serve with a generous spoonful of clotted cream and some freshly chopped mint.



FRUIT KEBABS

Simply choose a selection of fresh fruit and thread onto wooden skewers*, sprinkle lightly with icing sugar or caster sugar and grill over medium coals for 5 minutes. Squeeze over some lime juice and serve with hot caramel sauce (see opposite).

** Soak wooden skewers in water for half an hour before using to prevent burning.*



GRILLED PINEAPPLE

Sprinkle chunks of fresh pineapple with icing sugar or caster sugar and grill over medium coals for 5-6 minutes until lightly caramelised. Delicious served with coconut ice cream and hot caramel sauce (see below).

HOT CARAMEL SAUCE

Melt 50g butter with 5 tbsp soft brown sugar and 142ml carton of double cream. Stir until silky and smooth.



HONEY BAKED FRESH FIGS

Trim the end of the stalk off some fresh figs and then cut a cross into the top of each one and open it up. Place them onto a large piece of foil and drizzle a tsp of honey into the centre of each fig. Wrap the foil around the figs and seal tightly to form a parcel. Cook over medium coals for 10-15 minutes until tender. Transfer the figs to a serving dish and serve with greek yogurt and chopped nuts. Delicious for breakfast!



BLACK BANANAS

What could be easier than grilling bananas over hot coals for 10 minutes and serving the caramelised flesh with cool ice cream, sprinkled with chopped dark chocolate.