

Grilled Peach and Bleu Triple Crème Brie drizzled with Orange Cream Honey over Sprouted Multigrain Bread with Sulforaphane Micro Green Mix

Serving Size: 6 ppl Prep/Cooking Time: 1 hour

INGREDIENTS

2 Ripe Peaches- Klug Orchards
10oz Bleu Triple Crème Brie- The Cheese People
1 Sprouted Multigrain Baguette- 3D Baking Company
4oz jar Orange Crème Honey- Honey with Style
¼ tsp Sunflower Oil Raw Cold-Pressed- Live Oil by Lesna
1 tsp Sulforaphane Micro Greens Mix- Greco Greens
Fleur de Sel (Salt)

DIRECTIONS

1. Slice Peaches into 6 equal wedges. Discard the pit.
2. Rub both sides of the peach slices with a little bit of cooking spray or basic oil (not the Sunflower oil) so it doesn't stick to the grill while cooking.
3. Grill Peaches for 2-3 minutes on each side. Don't move them until they come off without sticking or they will fall apart. They should have nice black grill lines on each side.
4. Slice the baguette on an angle into 2" thick slices to create more surface area.
5. Rub the baguette slices with a small amount of Sunflower oil on both sides and place it on the grill to warm up about 1-2 minutes each side. * Put them on the coolest part of the grill, usually the part closest to you. You don't want grill marks, just warm bread.
6. Slice the Blue Brie from top to bottom about ½cm thick to match the size of the bread.

TO GARNISH AND SERVE:

Place the cheese on the bread while still warm. Add 1 warm grilled peach slice to each bread and cheese. Garnish with the micro greens, a drizzle of sunflower oil and a pinch of the Fleur de sel. Serve and Enjoy!!