

## GRILLING WITH JONAS BORSSÉN

### **Grilled ciabatta and peach with prosciutto and mozzarella**

4 portions

Grilled bread with a range of toppings is a good, practical solution for picnic dishes. Grill the bread on an open grill fired by charcoal or wood – or use a disposable grill or a gas grill.

1 large ciabatta  
4 good slices of prosciutto (Parma ham)  
125 g mozzarella  
1 large peach, cut into wedges  
Virgin olive oil  
Freshly ground black pepper  
Basil to garnish

1. Cut the bread into slices and paint them with olive oil. Paint the peach wedges with olive oil, too.

2. Slice the mozzarella and put it to one side.

3. Let the charcoal burn down until it forms an ash-grey bed of embers. Check the heat, which should be medium-hot. Start by grilling the peach sections for 3–4 minutes directly over the hot embers. At the same time, grill the bread for 1–2 minutes.

To serve: Place the toppings on the bread in this order: Parma ham, mozzarella and grilled peach. Garnish with basil and grind a little black pepper on top.