



## Pancetta Wrapped Peaches

By Chef Veera Gaul, Ph.D.



### Ingredients

(\* indicates my preferred ingredients – see notes for alternatives)

2 medium peaches, pitted and cut into 8 wedges each

16 slices of thinly sliced pancetta (see Chef Note)

16 basil leaves

Salt and freshly ground pepper

1-2 tablespoons O&V [Unflavored EVOO](#) \*

O&V [Aged Balsamic](#) or [Date Bacon Vinegar](#) or [Balsamic Glaze](#) for drizzling \*

### Preparation

Cut each peach into 8 wedges. Lay the pancetta out on a work surface

Set a peach wedge at the edge of a slice of pancetta and season with salt and pepper. Add a basil leaf over the peach, and then roll up the pancetta to enclose the peach and basil leaf. Repeat with all the remaining peach wedges.

### Cook in Skillet

In a medium skillet heat the EVOO over moderate heat. Place wrapped peaches seam side down (where the wrap of the pancetta ends) into the skillet. Don't overcrowd the pan, you may have to do this in batches.

Turn occasionally until the pancetta is browned and crisp (about 4-8 minutes in total)

### Cook on Grill

Heat the grill to medium. Brush the pancetta wrapped peaches with the EVOO so they don't stick to the grates and grill. Turn so all sides get evenly cooked, about 18 minutes, until the pancetta is brown and crispy.

Remove the cooked peaches to a platter and lightly drizzle with the aged balsamic, balsamic glaze or Date Bacon vinegar.

Serve immediately.

Serves 4-8

Active time: 15 minutes Total Time:15 minutes

### **Chef Note**

You may need 2 pieces of pancetta per peach wedge depending on how large your peaches are and the size of your pancetta slices.

You can use prosciutto instead of pancetta, just remember that it is saltier than pancetta so you may not need to additionally salt the peaches. Also, pancetta is often thinner and will cook faster.

### **Notes**

\* I prefer to use an [Unflavored EVOO](#) to allow the taste of the peaches and pancetta to stay prominent. An [Aged Balsamic](#) or [Balsamic glaze](#) is usually a good balance of tangy and sweet on this dish and thick enough to stick to the wedges. I love the option of our [Date Bacon vinegar](#) to up that sweet and salty profile.

All highlighted products are available at [Oil & Vinegar stores](#).

Categories: Appetizer, Soups & Salads, Grilled Peaches, Sweet and Savory, Unflavored EVOO, Aged Balsamic, Balsamic Glaze, Date Bacon Vinegar, Pancetta Wrapped Peaches, Summer Peaches, Charcuterie Board, Grazing Board