



# Grilled Summer Fruit with Chocolate Marshmallow Sauce



Easy

Anytime tasty treats for BBQs.

Serves 4-6

## Ingredients

- ½ medium pineapple
- 3 firm nectarines or peaches
- 225g strawberries, hulled
- 2 kiwi fruit, peeled
- 4 tbsp caster sugar

## Sauce:

- 1 pkt Dr. Oetker Plain Chocolate Chips
- 5 tbsp single cream
- 1 pkt Dr. Oetker Mini Mini Marshmallows

1

## Method:

1. Peel the pineapple, remove the core and cut into chunks. Halve the nectarines or peaches, remove the stones and cut into thick wedges. Cut the kiwi into quarters or sixths (depending on size). Toss all the fruit together in a bowl with the sugar. Turn into a shallow foil tray.
2. For the sauce, put the Chocolate Chips into a small bowl with the single cream. Place over a pan of simmering water and stir until completely melted and smooth. Remove from the heat and allow to cool.
3. Place the foil tray on the rack of a pre-heated barbecue for about 8-10 minutes until the outside begins to caramelize and the fruit is warmed through.
4. Stir the Mini Mini Marshmallows into the chocolate sauce and serve in a bowl with the grilled fruit.



Are you looking for recipes or do you have any comments or questions?

Dr. Oetker (UK) Ltd. · Century Way · Thorpe Park · Leeds · LS15 8ZB · [www.oetker.co.uk](http://www.oetker.co.uk)

Telephone 0113 284 0140 · Email: [service@oetker.co.uk](mailto:service@oetker.co.uk)



**Cooks Tip** : If your BBQ is just for grown-ups try pouring some rum over your fruit to marinade it whilst cooking to give your dessert a bit of a kick.

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