

DIRECT · EASY

Kamado-Grilled Apricots with Honey and Rosemary

Peak-summer apricots, halved and seared over live fire until caramelised, glazed with warm rosemary honey and served with mascarpone or vanilla ice cream. The easiest stone-fruit dessert off the kamado.



PREP

15 min

COOK

10 min

SERVINGS

4

TEMPERATURE

230 °C

Ingredients

8 ud ripe but firm apricots

2 ud sprigs of fresh rosemary

250 g cold mascarpone (or vanilla ice cream)

1 ud lemon (zest only)

3 cda orange-blossom honey (or mild wildflower honey)

20 g melted butter

30 g toasted flaked almonds

1 pizca flaky sea salt

Method

1 STABILISE THE KAMADO

Set the kamado up for direct cooking, no deflector, and let the grate settle around 220-230°C with the vents half open. Clean the grate and wipe it with a lightly oiled paper towel so the fruit won't stick.

2 PREP THE FRUIT

Halve the apricots along their natural seam, twist the halves apart and remove the pits. Brush the cut faces with a little melted butter: it helps the sugars caramelise and gives you clean grill marks.

3 INFUSE THE HONEY

Put the honey, a sprig of rosemary and the lemon zest in a small cast-iron skillet on the grate. Warm for 3-4 minutes, stirring, without letting it boil, until it turns runny and fragrant. Slide it to the cooler edge to keep it warm.

4 SEAR CUT-SIDE DOWN

Place the apricots cut-side down directly over the coals and don't touch them for 2-3 minutes, until golden grill lines appear and the surface is caramelised. Moving them too early tears the crust that's forming.

5 FLIP AND GLAZE

Flip them and grill 1-2 minutes on the skin side, just to heat them through without collapsing. Brush or spoon over the warm rosemary honey and add a pinch of flaky salt on each half.

6 PLATE UP

Serve the apricots while still warm over a spoonful of cold mascarpone or a scoop of vanilla ice cream. Drizzle the remaining honey, scatter the toasted almonds and garnish with the rosemary sprig if you like. Eat right away for the full hot-cold contrast.

Editor's tips

- Buy apricots that are ripe but firm. If they give too much when pressed, sear them for just 1 minute per side or they'll turn to jam on the grate.
- Don't fidget with them as they sear: one well-browned face beats constant flipping. A hot cast-iron griddle caramelises evenly and stops small halves slipping between the bars.
- Warm the honey, don't boil it. Past about 65-70°C the rosemary turns bitter and the honey crystallises as it cools; keep the skillet on the cooler edge of the kamado.

Gear for this recipe

Big Green Egg Large

mikamado.es/en/kamados/big-green-egg-large

Lodge Reversible Cast Iron Grill/Griddle 42x24 cm (LDP3)

mikamado.es/en/accesorios/lodge-plancha-reversible-42x24

Petromax FP20 Cast Iron Skillet 20 cm with Handle

mikamado.es/en/accesorios/petromax-skillet-fp20-mango

Full recipe at: mikamado.es/en/recetas/albaricoques-asados-miel-romero-kamado

As an Amazon Associate, mikamado.es earns from qualifying purchases. At no extra cost to you.