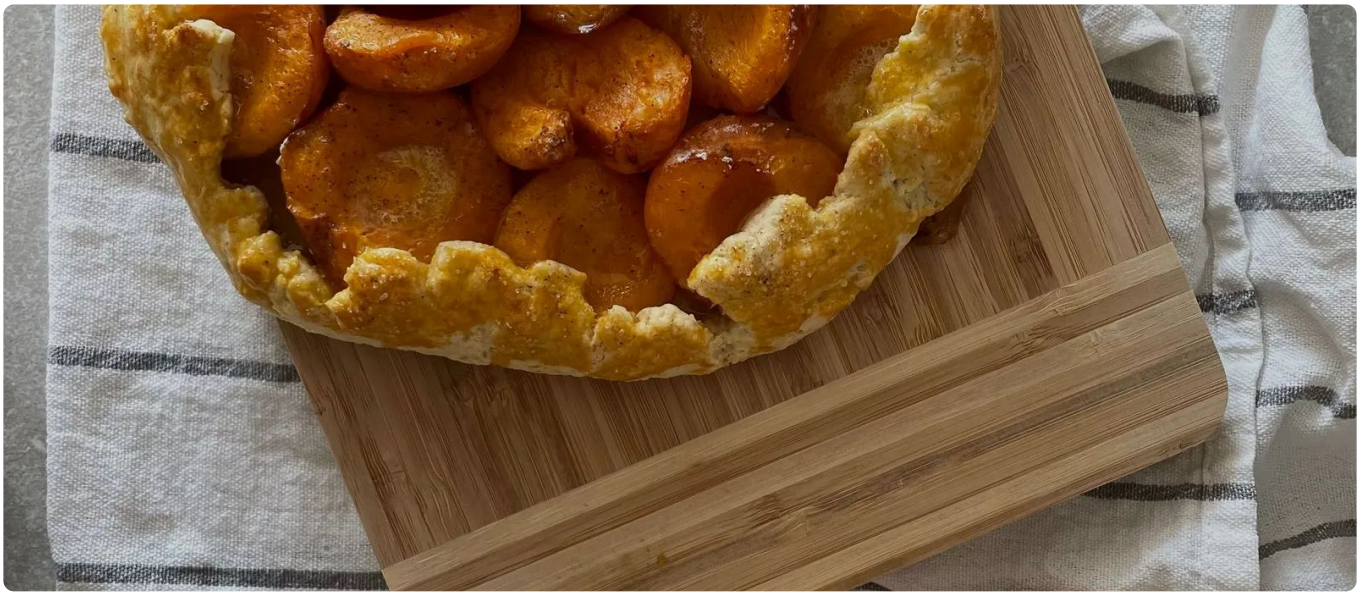
DIRECT · EASY

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	COOK	SERVINGS	TEMPERATURE
15 min	10 min	4	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

The Big Green Egg Large's ceramic holds a steady 220-230°C direct heat with no swings — exactly the window where apricot sugars caramelise without scorching. Its wide grate sears all 16 halves from this recipe in one batch, and the thermal mass keeps the temperature from crashing when you lift the lid to flip the fruit.

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

Orework Spanish Holm Oak Charcoal 15 kg

mikamado.es/en/accesorios/orework-encina-espanola-15kg

Lodge Square Cast Iron Griddle 11" (28 cm)

mikamado.es/en/accesorios/lodge-plancha-cuadrada-11

Petromax FP20 Cast Iron Skillet 20 cm with Handle

This 20 cm cast-iron skillet with a handle is the perfect vessel for warming the honey with rosemary and lemon zest right on the grate: the iron spreads heat gently and avoids the hot spot that would boil and embitter the honey. The long handle lets you slide it from the centre to the cooler edge to keep it runny while you sear the apricots, without burning yourself.

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

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

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