Grilled Peaches with Peach Coconut Sorbet

Ingredients

8 ripe yellow or white peaches

3/4 cup coconut cream

1 cup maple syrup

1 tbsp lime juice

1/4 tsp of almond extract (optional)

Method:

1. To make the sorbet, remove the pit of 4 peaches and puree them in a blender, follow with coconut cream, maple syrup, lime juice and almond extract, blend again to mix. It should taste slightly sweetener than you wanted.
2. Pour it in an airtight container and freeze overnight. If using an ice cream machine, follow manufacturer's instructions.
3. Just before serving, halve and pit the remaining peaches, preheat the grill pan on the stove and place the peaches cut side down and grill for 2-4min, turn over and grill for another 2min, until

charred and some juices start to release. Serve with the peach sorbet.