Grilled Nectarines With Feta Labne

Chargrilled juicy nectarines, on a bed of salty, tangy yoghurt topped with crunchy spiced almonds — a flavour combination that won't disappoint.

Ingredients

1/3 cup (40g) flaked almonds

1 tsp za'atar

1/2 tsp sumac

2 tbsp olive oil

3 nectarines, halved and deseeded

1/4 cup feta

1/2 cup labne

Mint leaves, to garnish

Basil leaves, to garnish

Method:

1. In a dry fry pan toast almonds over medium heat, tossing occasionally for 2-3 minutes until

lightly toasted. Add the olive oil, za’atar, sumac and season with a pinch of salt. Take off the heat and set aside.

2. Preheat the char grill or barbecue on high. When it's hot, grill the nectarine halves for 2-3 minutes on each side until nicely charred.
3. Combine the feta, labne and 1 tbsp of water in a food processor. Blend until you have a smooth consistency.
4. To assemble, layer the whipped labne mixture on the base of your serving platter. Top with the charred nectarines, mint, basil and almonds. Drizzle with the spiced olive oil from the almonds.