

# Grilled Cinnamon Peach Napoleon

Serving Size: 1 each

Makes: 12 servings

## Ingredients:

3 tbsp	granulated sugar
1 tbsp	ground cinnamon
4 sheets	Phyllo dough
as needed	cooking spray
½ cup	light brown sugar
2 tbsp	unsalted butter, solid
½ cup	dark rum
¼ tsp	salt
12 each	peaches

## NUTRITION FACTS PER SERVING

calories	160
total fat (g)	3.5
saturated fat (g)	1.5
trans fat (g)	0
sodium (mg)	70
total carbohydrate (g)	30
dietary fiber (g)	3
sugar (g)	25
protein (g)	2



## Preparation:

1. Mix sugar and cinnamon together.
2. Layout 1 sheet of Phyllo. Spray with vegetable spray, sprinkle with sugar-cinnamon mix, lay another sheet of Phyllo on top; continue steps until all sheets are used, sprinkle top with remaining cinnamon-sugar mixture
3. Cut Phyllo in 6 large squares and then cut each square into 4 triangles. Lay out on cooking sprayed sheet tray.
4. Combine brown sugar, butter, dark rum, and salt in saucepan to create the glaze. Over medium heat bring to boil and simmer. Reduce syrup by about 20%.
5. Cut peaches in half, remove pit, spray flesh side of peach with vegetable spray. On a clean grill, crisscross mark the flesh side of each peach. Turn and grill skin side for 3-4 minutes. Brush flesh side with glaze. Reserve remaining glaze for plating.
6. Slice each peach half into 4 slices. Lay 1 Phyllo triangle on plate, fan 8 slices over Phyllo, drizzle with 1 tsp of glaze, top with a second Phyllo triangle.
7. Serve immediately.



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