Air Fried Peaches, Brie and Hot Chilli Honey

EASY • 25 MINS

Give summer peaches a spot beside the Christmas cheeseboard. A few minutes in the air fryer turns them golden and tender, ready for a wedge of soft brie and a generous drizzle of Capilano Hot Chilli Honey. Finished with pistachios and fresh herbs, these air fried peaches are an easy festive starter best eaten while the cheese is still warm.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	15 mins	8-10 mins per batch	6 (two peach halves each)

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Ingredients

- 6 ripe but firm peaches, halved and stones removed
- ⅓ cup Capilano Hot Chilli Honey
- 2 tbsp melted butter
- 1 tbsp fresh lemon juice
- 1 tsp vanilla extract
- 200g brie, cut into small wedges
- ⅓ cup pistachios, roughly chopped
- Fresh thyme or rosemary
- Pinch of sea salt
- Extra ¼ cup Capilano Hot Chilli Honey, for serving

Method

1. Make the hot honey glaze: Combine ⅓ cup Hot Chilli Honey, melted butter, lemon juice and vanilla.

2. Brush the peaches generously with the mixture, making sure they're well coated.

3. Air fry cut-side up at 180°C for around 8–10 minutes, until softened, caramelised and golden around the edges.

4. Add a wedge of brie to each peach for the final 1–2 minutes, just enough to soften the cheese.

5. Arrange on a platter and finish with another generous ¼ cup of Hot Chilli Honey, chopped pistachios, fresh herbs and sea salt.

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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