

Goat kebabs with peach, mint and honey

A recipe by Gill Meller

Serves: 4

Prepare: 10 Minutes

Cook: 30 Minutes

Difficulty: easy



Ingredients

- 300g diced goat meat or goat neck rings (diced)
- 4 almost-ripe peaches
- 1 tablespoon olive oil
- 2 tablespoons runny honey
- 2–3 tablespoons toasted flaked almonds
- 2 tablespoons chopped mint
- pink himalayan salt and freshly ground black pepper

Method

1. Heat up the barbecue or preheat your grill to high. If using wooden skewers, soak 4 for 30 minutes in cold water
2. Halve and stone the peaches, then cut them into large chunks
3. Thread the meat and peach chunks alternately onto 4 wooden or metal skewers; you should fit 3 or 4 pieces of each onto each skewer
4. Lay the kebabs on a baking tray, trickle with the olive oil and season well with salt and pepper. Place the kebabs on the barbecue or under the hot grill and cook, turning regularly, for 3–6 minutes or until the meat is just cooked through (although you can serve it pink)
5. Finish with a good drizzle of honey, toasted almonds and some freshly chopped mint