

FRESH PEACH MELBA WITH LOCAL ICE CREAM & RASPBERRY COULIS (V)



Delicious, fresh & fruity summer flavours in 1 dish! Serves 2

Your shopping list - All at Johns!

Poached peaches

- 2 fresh peaches
- 350g caster sugar
- 375ml water
- Juice of ½ lemon
- 1 vanilla pod

Coulis

- 250g fresh local raspberries
- 15g icing sugar
- Juice of ½ lemon
- Tub of local Dunstable Farm clotted cream vanilla ice cream

Preparation

- Slice the vanilla pod in ½ lengthways & scape out the seeds with the tip of the knife.
- Place in a saucepan with the water, caster sugar & lemon juice in a wide saucepan and heat gently to dissolve the sugar.
- Bring the pan to the boil & simmer for 5 mins.
- Cut the peaches in half & remove the stones.
- Poach the peach halves in the syrup for about 3 mins on each side. Test to see if they are soft with a sharp knife & remove with a slotted spoon.
- To make the coulis, blitz the fresh raspberries, icing sugar and lemon juice in/with a blender. Sieve to remove the seeds. Pour into a jug.
- To serve place 2 peach halves in each dish, top with a scoop or 2 of local ice cream then pour over the coulis. Enjoy!