

Easy Grilled Peach Melba



Serves 4

Prep 2 mins

Cooking 8 mins

Easy

Ingredients

2 peaches
2 tbsp unsalted butter
1 tbsp lemon juice
8 scoops vanilla ice cream, 2 per serving
4 handfuls raspberries, 1 per serving
4 drizzles raspberry coulis, 1 drizzle per serving

Raspberry coulis

200g raspberries
1 tbsp icing sugar

1. To make your own raspberry coulis, Place the raspberries in a small pan with the icing sugar and heat for a few minutes until the raspberries collapse and release their juices. Transfer to a bowl and blend briefly with a hand blender until the raspberries are puréed. Do not be tempted to over-blend the raspberries as this will break up the seeds and discolour the coulis. Pass through a fine sieve to remove the seeds and reserve in the fridge
2. Take 2 ripe peaches, stone and cut into wedges.
3. Heat 2 tbsp unsalted butter in a pan, add the peaches and sauté for 1 min.
4. Add 2 tbsp brown sugar and cook slowly until lightly caramelised, then stir in 1tbsp lemon juice.
5. Serve over vanilla ice cream and top with fresh raspberries and a good drizzle of ready-made raspberry coulis.