

Peach Melba Sundae



Serves 2 Prep 20 mins

No Cook

Easy

Ingredients

150 ml double cream
1/2 tsp vanilla extract
40g icing sugar
1/2 glass champagne or Prosecco, to
serve (optional)
3 scoops vanilla ice cream
2 peaches, cut into wedges
75g raspberries
1 tbsp almond flakes, toasted, to serve

For the sauce
75g raspberries
1 tbsp caster sugar
1 lime, juiced

1. Put a sundae glass or bowl in the freezer to chill. Blitz half the raspberries with half the sugar, half the lime juice and a splash of water to make a raspberry sauce, then tip into a small bowl.
2. In a separate bowl, whisk the cream with the vanilla and icing sugar until stiff and spoonable, then set aside or transfer to a piping bag with a star shaped nozzle.
3. In the tall sundae glasses, neatly layer the scoops of ice cream, the peach slices, raspberries and raspberry sauce and the cream, finishing with a generous spoonful of whipped cream and a scattering of flaked almonds on top. Serve straight away with long spoons.