

# Prosecco-poached Peaches & Raspberries



**Serves 4    Prep 20 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

4 peaches, ripe but firm  
400ml Prosecco  
2 tbsp peach brandy or liqueur (I used Chambord)  
150g caster sugar  
200g raspberries  
vanilla ice cream to serve

1. Bring a large pan of water to the boil. Halve the peaches, discard the stone and peel off the skins.
2. Put the Prosecco, brandy and sugar in a pan. Heat gently until the sugar dissolves, then boil for 2 minutes. Turn the heat down and add the peach halves. Poach for 3 minutes then turn off the heat and leave to cool in the liquid. Add the raspberries after 10 minutes.
3. To serve, spoon the poached peaches and raspberries into bowls. Add a scoop of ice cream and spoon over some of the poaching liquid.