

The Perfect Peach Melba



Serves 4

Prep 25 mins

**Cooking 5 mins
+ 1h steeping**

Easy

Ingredients

4 ripe peaches
4 tbsp sugar
2 tbsp flaked toasted almonds
300g raspberries (thawed if frozen)
1 tbsp icing sugar
1 tsp lemon juice
8 scoops good vanilla ice-cream

1. Blanch the peaches in a pan of boiling water for a minute, then lift them out with a slotted spoon and dunk into iced water. Once they're cool enough to handle, slip off their skins, cut in half and discard the stones.
2. Put the peach halves in a shallow dish, sprinkle over the sugar, then set aside for about an hour, preferably in the fridge, turning once. Sprinkle with the toasted almonds.