

# Peach Melba



PREPARATION TIME  
15 minutes



COOKING TIME  
25 minutes



PERFECT PARTNER  
vanilla cookies



Fresh peaches are expensive except in the summer during the peak of their harvest season.

Canned peach halves will also work perfectly in this recipe, plus they will be less costly.

## SHOPPING LIST

- raspberries • lemon • pecans
- peaches • ice cream
- whipped cream

## ON HAND

- sugar • cornstarch
- vanilla extract

## INGREDIENTS

- 1 cup frozen raspberries, thawed
- 1 teaspoon plus 1 cup sugar
- 1 teaspoon cornstarch
- 3 cups water
- 1 teaspoon lemon peel
- 1 teaspoon vanilla extract
- 2 fresh peaches
- 4 cups peach ice cream or vanilla ice cream
- 4 tablespoons whipped cream
- 4 tablespoons chopped pecans

SERVES 4

## COOKIN' *Express*

• To keep the tiny raspberry seeds from clogging the sieve or strainer, do not try to push the raspberries through the mesh. Instead, tap the rim of the strainer with a wooden spoon and watch the pulp go through the strainer, leaving the seeds behind.

### Make Ahead

Poach and prepare the peaches in step 2 up to 8 hours ahead. Refrigerate until ready to use.

### ♦ VARIATION

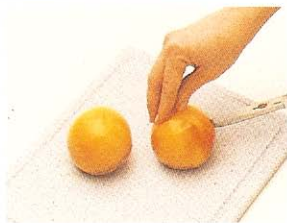
*If you love almonds, use almond extract instead of the vanilla and toasted almonds instead of the pecans.*

**1** Combine raspberries, 1 teaspoon sugar and cornstarch in a small saucepan. Cook over low heat until thickened, about 10 minutes. Strain through a fine sieve; cool.



**2** Heat remaining sugar, water, lemon peel and vanilla in a large saucepan over low heat until sugar dissolves, about 5 minutes. Add peaches; cook until tender, about 10 minutes. Chill.

**3** Drain peaches; peel. Cut into halves from top to bottom; discard pits. Place a peach half in each dessert dish. Place 1 cup of ice cream in each peach half.



**4** Drizzle sauce over ice cream. Garnish with whipped cream and chopped pecans. Serve immediately.