

# GRILLED PEACH MELBA

*As featured by Sophie Grigson in the BBC series **Cook It.***

*This recipe sheet explains everything you need to make a tasty treat that you can use as part of your Roots & Shoots fund-raising activities!*

## Ingredients:

SERVES 4

- 4 peaches, halved and stoned
- caster sugar
- 4 scoops of vanilla ice-cream

For the Raspberry Coulis:

- 300g (10 ½ oz) raspberries
- 2 tablespoons caster sugar or to taste
- 1 tablespoon lemon juice



## Directions:

To make the raspberry coulis, put the raspberries, icing sugar and lemon juice in a processor or liquidiser and whiz to a purée. Taste and add more sugar if required. Rub through a fine sieve to remove the raspberry pips. Cover until needed.

10-15 minutes before serving, preheat the grill to full heat. Line the grill rack with silver foil, then arrange the peach halves on it, cut sides up. Sprinkle thickly with caster sugar. Slide under the grill and grill until the sugar is sizzling and dotted with brown. Arrange two peach halves on each plate, add a scoop of ice-cream and drizzle over some of the raspberry coulis, then rush to the table.

Serve the rest of the raspberry coulis in a small jug.



*Having published a phenomenal 21 cookery books, Sophie Grigson is certainly synonymous with great food and has a natural ability to teach cookery in an informal and friendly way. Her latest book, The Vegetable Bible, was published by Collins in February 2009.*