

Grilled Peach Melba



Try this simple version for a summer treat with a twist! The peaches are grilled, caramelising the natural sugars and enhancing the-flavours. This is absolutely irresistible served with ice cream and raspberry sauce.

Ingredients

2 peaches, quartered

vanilla ice cream

mint leaves for garnish

Raspberry sauce

1½ cups raspberries fresh or frozen

2 tbsp icing sugar

½ tbsp balsamic vinegar

Method:

1. To make the raspberry sauce, place the raspberries, sugar, and balsamic vinegar in a food processor and liquidize till smooth. Sieve to discard seeds and pour in jug.

2. Preheat the chargrill on high heat. When hot, place peach quarters on the grill. Leave for 1-2 minutes on each side, then carefully lift with an offset spatula and place on a tray to cool.
3. To serve, place peaches on serving dishes with a scoop of vanilla ice cream and a drizzle of raspberry sauce on top.