

# Peach Melba

Recipe By Rivky Kleiman



Cooking and Prep:  35  
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Serves:  12

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,  
Chanukah

Diet: Pescetarian, Gluten Free

Source: Family Table by  
Mishpacha Magazine

## Ingredients (8)

### Main ingredients

- 1 (16-oz./450-g.) bag frozen strawberries or raspberries, thawed and pureed
- 1/4 cup **Tuscanini Raspberry** or strawberry jam
- 2 teaspoons cornstarch, dissolved in 2 tablespoons water
- 3 tablespoons sugar

- 1 tablespoon vanilla sugar
  - dash brandy, or **Gefen Almond Extract**
  - 1 recipe homemade vanilla ice cream, frozen, or 1 container vanilla ice cream, for serving
  - 1 (29-oz./820-g.) can peach halves, drained
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## Start Cooking

### Prepare the Melba Sauce

1. Combine frozen strawberries and jam in a saucepan over low heat until melted.
2. Add cornstarch and water and stir until mixture begins to thicken.
3. Add sugar and brandy.

#### Note:

The frozen fruit can be pureed with an immersion blender or in a food processor with the "s" blade.

### To Plate

1. Place a scoop of ice cream in a martini glass or dessert cup.
2. Place a peach half on top (round part up), and then drizzle with melba sauce.
3. Garnish as desired with candied almonds, diced fresh fruit, etc.