

Peach Melba

- 4 fresh LOCAL peaches
- 1 cup sugar, plus 4 tsp sugar, divided
- 1/2 cup fresh or frozen raspberries, plus more for garnish
- 1/2 tsp lime juice
- 2 cups vanilla ice cream

With knife, score "X" in the base of each peach. Plunge into boiling water for 30 seconds. Transfer to ice water. Drain and peel. In saucepan, bring 2 cups water and 1 cup sugar to boil; boil for 5 min. Reduce heat to medium-high. Immerse peaches in liquid; poach for 8 min, turning halfway through. With slotted spoon, remove to rack; let cool.

In blender, purée raspberries with 2 Tbsp water until smooth. Strain through fine mesh sieve into bowl, pressing with spoon. Discard pulp. Stir 4 tsp sugar and lime juice into strained liquid.

Scoop 1/2 cup ice cream into each of 4 serving bowls. Top with 2 peach halves; drizzle with raspberry sauce, garnish with additional raspberries and serve.

Yield : 4 Servings