Peach Melba

Ingredients

**Peaches:**

* 3 cups water
* 3 1/2 cups sugar

2 tablespoons lemon juice

* 8 peaches
* Orange zest (dried is fine)
* Vanilla extract

**Raspberry sauce:**

* 3 cups raspberries
* 1/4 cup sugar
* 1 tablespoon lemon juice

**To serve:**

* 1 large tub vanilla ice cream

Directions

Put the water, sugar, lemon juice, and vanilla pod into a wide saucepan and heat gently to dissolve the sugar. Bring the pan to the boil and let it bubble away for about 5 minutes, then turn the heat down to a fast simmer.

Cut the peaches in half, and if the stones come out easily then remove them, if not then you can get them out later. Poach the peach halves in the sugar syrup for about 2 to 3 minutes on each side depending on the ripeness of the fruit. Test the cut side with the sharp point of a knife to see if they are soft, and then remove them to a plate with a slotted spoon.

When all the peaches are poached, peel off their skins and let them cool (then you can remove any remaining stones). If you are making them a day in advance then let the poaching syrup cool and then pour into a dish with the peaches.

To make the raspberry sauce, liquidize the raspberries, sugar , and lemon juice in a blender or a food processor. Sieve to remove the pits and then simmer on stove to form a couli sauce (let it thicken up and then it’s done).

Serve peach halves on top of ice cream, drizzled with raspberry coulis.