

#Castlecraftchallenge

Peach Melba Sundae

A famous Australian singer called Dame Nelly Melba visited the Castle in 1890. She was fond of her puddings, so much so that a posh hotel called the Savoy in London named a new pudding after her – The Peach Melba. Make a Peach Melba Sundae, perfect for a summer's day.



What you will need:

- 150ml double cream
- ½ tsp vanilla extract
- 40g icing sugar
(or use squirty cream)
- 3 scoops vanilla ice cream
- 2 peaches cut into wedges
- 75g raspberries
- 1 tbsp almond flakes, toasted, to serve

For the sauce

- 75g raspberries
- 1 tbsp caster sugar
- 1 lime juiced
(or use shop raspberry sauce)

How to make your peach sundae:

- To make the sauce, put the raspberries, sugar and lime juice in a blender, and blitz to a purée, loosening with a splash of water if needed.
- Set aside.
- Whip the cream with the vanilla and icing sugar until it holds its shape.
- Neatly layer balls of ice cream, peach wedges, raspberries, raspberry sauce and cream, finishing with a big swirl of cream on the top.
- Scatter with the toasted almonds and eat straight away.



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