

IN THE KITCHEN

Quick peach melba crumble

Ingredients:

- 410g can of sliced peaches in syrup
- 1 tablespoon of butter
- 150g of raspberries
- 100ml of whipping cream
- ½ tablespoon of icing sugar
- 100g of granola

You'll also need:

- A small saucepan
- A large mixing bowl
- An electric whisk



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Method:

- Put the peaches (with syrup) and the butter in the pan
- Bring to a simmer over a medium heat
- When the peaches are hot, add the raspberries and heat for 1-2 minutes
- While the fruit is simmering, whip together the cream and icing sugar in a bowl until they form soft peaks
- Carefully spoon the fruit mixture into bowls
- Top the mixture with a sprinkling of granola and a dollop of cream



CAUTION:

The fruit mixture may be hot when spooning into the bowls!

