

Layered Peach Melba



Mrs Darlington's
SIGNATURE RECIPE SERIES

Peach Melba was invented in 1893 by the French Chef Auguste Escoffier to honor the Australian singer Nellie Melba. I hope you like my interpretation of this classic, summertime dessert.



Mrs Darlington

Serves: Makes 6

Preparation Time: 15 minutes

Ingredients:

140g / 5oz mascarpone

200g / 7oz Greek-style natural yogurt

3 tbsp sifted icing sugar

A few drops of vanilla extract

300ml double cream

½ a jar of Mrs Darlington's Raspberry Jam

3 peaches, each one sliced into 8

150g / 5oz of raspberries

1.5 tbsp roasted chopped hazelnuts

Biscotti or amaretti biscuits to serve

Instructions:

- Put the mascarpone, yogurt, icing sugar and vanilla extract in a large bowl.
- Using a balloon whisk, beat until smooth. Pour in the cream and whisk again until the mixture just holds its shape.
- Put a layer of jam in the bottom of 6 glasses, top with some of the cream mixture, then 4 peach slices, some raspberries and a little more jam.
- Follow this with another layer of the cream.
- Scatter over the hazelnuts and top with a single raspberry.
- Serve immediately or chill for up to 5 hours.
- Serve with biscotti or amaretti biscuits on the side.

Mrs Darlington's top tip *"This quick and easy dessert also works well with Mrs Darlington's Blackberry & Apple Jam using slices of fresh apples and juicy blackberries".*

Darlington & Daughters, Lancaster Fields, Crewe, Cheshire, UK,
CW1 6FF Telephone: 01270 250710 www.mrsdarlingtons.com

 [mrsdarlingtons](https://www.facebook.com/mrsdarlingtons)  [@mrsdarlingtons](https://twitter.com/mrsdarlingtons)