

Our State eats

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Peach Melba Parfait

Yield: 8 servings.

- 4 cups vanilla ice cream, softened**
- 1 cup ripe peaches (about 3/4 pound),
peeled, pitted, and mashed**
- 3 tablespoons peach schnapps**
- 1 teaspoon vanilla extract**
- 1 (12-ounce) package unsweetened
frozen raspberries, thawed**
- 3 tablespoons honey**
- 1 tablespoon fresh lemon juice**
- 1½ cups fresh raspberries**
- 8 peach slices (optional, for garnish)**

Combine ice cream, peaches, schnapps, and vanilla in a freezer-safe container; stir well. Freeze until firm.

Place raspberries, honey, and lemon juice in a blender and process until smooth. Press the raspberry mixture through a sieve, reserving puree; discard seeds. Cover and chill.

Spoon 2 teaspoons of raspberry puree each into 8 parfait glasses. Top with about 1½ tablespoons of fresh raspberries and 1/4 cup ice cream mixture. Repeat layers, ending with 2 teaspoons raspberry puree. Garnish with peach slices, if desired.



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