

# Peach Melba Fizz Dessert



Food Labelling...

EU Label values per 100g

Serves 1

	PER 100G	%RI	PER 256G SERVING	%RI
Energy(Kj)	584 kJ	7%	1494 kJ	18%
Energy(kcal)	140 kcal	7%	358 kcal	18%
Fat	8.8 g	13%	23 g	33%
<i>of which saturates</i>	5.6 g	28%	14 g	70%
Carbohydrate	13 g	5%	33 g	13%
<i>of which sugars</i>	12 g	13%	31 g	34%
Fibre	0.5 g	2%	1.3 g	5%
Protein	2 g	4%	5.2 g	10%
Salt	0.15 g	3%	0.38 g	6%
HFSS Rating	7 points			

CONTAINS:



EGGS



MILK



SULPHITES

OTHER PROPERTIES:



VEGETARIAN

Recipe Ingredients ...

Quantity:	Description:
16g	87124 - 87124 Brakes Cheesecake Filling Mix - BRAKES
55ml	70218 Brakes Fresh Semi Skimmed Milk
35ml	130893 Vitelli Prosecco NV (Single Serve) - BRAKES
75g	88599 Brakes Peach Slices in Fruit Juice Concentrate with Added Water - BRAKES <span style="float: right;">Approx. 5 Slices</span>
25g	131293 Raspberries <span style="float: right;">Approx. 6 Berries</span>
30g	20964 Rodda's Cornish Clotted Cream 907g - BRAKES <span style="float: right;">2 Tbsp</span>
15g	88422 Raspberry Decorating Coulis - BRAKES
5g	8692 Lees 72 Meringue Nests <span style="float: right;">Crumbled</span>

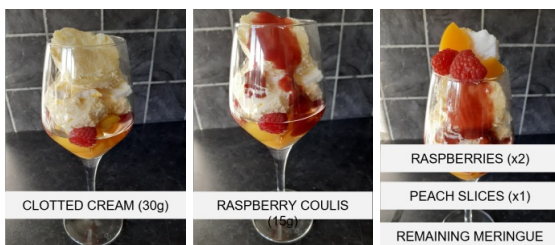
Cooking Instructions & Notes

## MIS EN PLACE

- Make the cheesecake according to packaging guidelines
- Drain the peaches
- Break up the meringue

## SERVICE

- Pour the fizz into a serving glass
- Add 4 peach slices & 4 raspberries
- Spoon in the cheesecake
- Scatter over the meringue, leave one piece for garnish
- Spoon in the cream
- Drizzle with coulis
- Garnish with the remaining peach slice, 2 raspberries & meringue



ENJOY!!