

Peach Melba Fizz Dessert



Food Labelling...

EU Label values per 100g

Serves 1

	PER 100G	%RI	PER 256G SERVING	%RI
Energy(Kj)	579 kJ	7%	1483 kJ	18%
Energy(kcal)	139 kcal	7%	356 kcal	18%
Fat	8.8 g	13%	23 g	33%
of which saturates	5.6 g	28%	14 g	70%
Carbohydrate	13 g	5%	32 g	12%
of which sugars	12 g	13%	30 g	33%
Fibre	0.5 g	2%	1.3 g	5%
Protein	2 g	4%	5.1 g	10%
Salt	0.14 g	2%	0.36 g	6%

HFSS Rating ? 7 points

CONTAINS:



EGGS



MILK



SOYA



SULPHITES

MAY CONTAIN:



HAZELNUTS,
PISTACHIOS

OTHER PROPERTIES:



VEGETARIAN

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:	Cost:
87124 Brakes Cheesecake Filling Mix - BRAKES	16g	Cheesecake	GBP0.12
70218 Brakes Fresh Semi Skimmed Milk - BRAKES	55ml	Cheesecake	GBP0.08
130893 Vitelli Prosecco NV (Single Serve) - BRAKES	35ml	0.18x Each	GBP0.40
88599 Brakes Peach Slices in Fruit Juice Concentrate with Added Water - BRAKES	75g	approx 5 slices	GBP0.30
131293 Raspberries - BRAKES	25g	approx 6 berries	GBP0.43
20964 Rodda's Cornish Clotted Cream 907g - BRAKES	30g	1 tbsp	GBP0.29
88422 Raspberry Decorating Coulis - BRAKES	15g	-	GBP0.22
134282 Flower & White Lemon Meringue Clouds - BRAKES	5g	-	GBP0.11

TOTAL COST: **GBP1.95**

Cooking Instructions & Notes

MIS EN PLACE

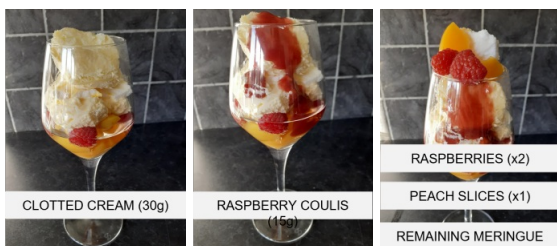
- Make the cheesecake according to packaging guidelines
- Drain the peaches
- Break up the meringue

PREPARATION

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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!!