

Summer fruit raspberry ice-cream slice



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Preparation 25 mins + freezing time | Serves 8

An easy 'make-ahead' chilled dessert that everyone will love!

2 litres reduced fat vanilla ice-cream

125g punnet raspberries

1 tbs icing sugar, sifted

To serve:

2 ripe peaches

2 ripe nectarines

3 passionfruit, pulp removed

½ punnet raspberries

50g dark chocolate, roughly rated

STEP 1 Line a rectangle (16cm x 26cm base) shallow baking pan with baking paper, leaving a 2cm overhang on all edges.

STEP 2 Place ice-cream into large bowl and set aside to defrost slightly. Meanwhile, place raspberries and icing sugar into a bowl and crush with a fork to form a rough puree. Swirl puree through ice-cream. Transfer ice-cream to the prepared pan, press into pan and smooth top. Cover and freeze for 4-5 hours or overnight.

STEP 3 To serve, slice peaches and nectarines. Transfer ice-cream to a chilled tray. Top with peaches, nectarines and raspberries. Drizzle with passionfruit pulp and sprinkle with chocolate. Slice and serve immediately.

Good for you... **RASPBERRIES**

An excellent source of dietary fibre which helps keep the intestine functioning well. A top source of vitamin C which is important in the body's defence against illness. Provide some folate (important for heart health) and small quantities of vitamin E which is important for keeping red blood cells healthy.

