

## GRIDDLED PEACHES WITH STRAWBERRY COULIS AND CLOTTED CREAM



 Serves  
4

 Prep  
10 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	272kcal	23.4g	19.1g	11.9g	trace
RI%	14%	26%	27%	60%	-

### INGREDIENTS

1 x 410g can of **Princes Peach Slices with Juice**  
1 x 420g can of **Princes Strawberries in Light Syrup**  
Clotted cream

### METHOD

1. Place a non-stick griddle pan onto a high heat.
2. Drain the strawberries in a sieve and place in a food processor or blender, whiz for 15 seconds until the strawberries are pureed.
3. Place the peach slices onto the griddle pan to heat through for 2 minutes, turnover and griddle on the other side.
4. Serve the peaches in a bowl, drizzle over some of the peach juice, top with clotted cream and a generous drizzle of the strawberry coulis.