

<b>PUREED PEACH MELBA</b>		<b>PORTION SIZE:</b> 1 – 1-inch cake slice, 2 - #16 scoops peaches, ½ oz syrup, #30 scoop whipped topping			
<b>INGREDIENTS</b>	<b>NUMBER OF SERVINGS</b>				
	<b>1</b>	<b>6</b>	<b>12</b>	<b>24</b>	
Juice or Milk	⅓ cup	2 cups	1 qt	2 qt	
<b>RESOURCE® ThickenUp®</b>	1 tsp	2 Tbsp	¼ cup	½ cup	
*Pound Cake, (plain, no icing, 1-inch slice)	1 slice	6 slices	12 slices	24 slices	
Peaches, <u>drained</u> (reserve juice)	½ cup	3 cups	1 ½ qt	3 qt	
Water or Juice (reserved from peaches)	2 ½ Tbsp	¾ cup + 2 Tbsp	1 ¾ cups	3 ¾ cups	
<b>RESOURCE® ThickenUp®</b>	1 ½ Tbsp	⅓ cup	1 ¼ cups	2 ½ cups	
Strawberry Syrup	1 Tbsp	¼ cup + 2 Tbsp	¾ cup	1 ½ cups	
Prepared Whipped Topping	2 ½ Tbsp	¾ cup + 3 Tbsp	1 ¾ cups + 2 Tbsp	3 ¾ cups	

\*Cake should not contain nuts, seeds, raisins, dates, coconut, baking chips, or other particulates that will not puree to a smooth consistency.

## PUREED PEACH MELBA (CONTINUED)

### HOW TO PREPARE:

1. Begin briskly stirring juice or milk. While stirring, slowly add first amount of **RESOURCE® ThickenUp®** and continue stirring until dissolved. Allow slurry mixture to thicken for 2-3 minutes.
2. Pour ½ of slurry mixture into a sheet pan or shallow dish. (About ⅓ cup of slurry will be used per serving.)
3. Place cake slices on top of slurry in a single layer. Prick cake slices several times with a fork.
4. Pour remaining slurry evenly over cake slices.
5. Cover and refrigerate until cake is completely saturated, at least one hour.
6. While cake is soaking, puree peaches and second amount of liquid in a blender or food processor until smooth.
7. Add second amount of **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
8. Cover and chill until ready to serve.
9. When ready to serve, remove cake slices from slurry and place one slice onto each dessert dish.
10. Top each cake slice with two #16 scoops (about ½ cup) pureed peaches and ½ oz strawberry syrup. Garnish with #30 scoop (about 2 Tbsp) whipped topping.

**NOTE:** Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.