

Epping  
Forest

**foodbank**



**THAT'S**

**PEACHY**

SERVES 2



# THAT'S PEACHY

## Ingredients

½ tin of rice pudding

2 egg whites

2 tablespoons caster sugar

1 tin of of peaches, drained



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## Recipe

- 1 | Whisk the egg whites with the sugar until the mixture becomes stiff.
- 2 | Carefully fold the egg white into the rice pudding, transfer to a plastic container with a lid and place in the freezer for 4-5 hours, stirring occasionally until it is completely frozen.
- 3 | Blend half of the peaches in a blender, until completely smooth.
- 4 | Fry the remaining peaches in a non-stick frying pan for 3-4 minutes until they are slightly coloured.
- 5 | Spoon a little of the blended peaches onto a plate, followed by the rice pudding and then the warmed peach halves.



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## Cost

Rice Pudding - 15p

Eggs - 28p

Caster Sugar - 3p

Peaches - 75p

TOTAL - £1.21

