Peach Raspberry Layered Salad

One two-layer peach-raspberry loaf, about 3½ cups (830 ml); 6 fruit-salad side portions · Active 55 min · Total 12 hr

Ingredients

- 10½ oz frozen raspberries (300 g)
- ¼ cup drinking water (60 ml), for cooking raspberries, plus a little if needed to bring strained purée to 240 ml
- 2 tablespoons granulated sugar (25 g), for raspberry layer
- Unflavored powdered gelatin, 18 g total, divided 8 g raspberry and 10 g peach, of specified setting strength
- ½ cup cold drinking water (120 ml), divided 60 ml per gelatin layer
- 1½ cups ready-to-eat canned peach pieces AFTER draining (240 g), packed in juice
- ¾ cup canned peach packing juice (180 ml), measured separately and divided
- 1 tablespoon plus ½ teaspoon granulated sugar (15 g), for peach layer
- ¼ teaspoon neutral oil (1.25 ml), for wiping mold

Set out

Small raspberry saucepan, Fine sieve over bowl, Spoon or spatula for pressing purée, Blender for cold peaches, Separate gelatin saucepan or one washed between layers, Mixing bowls and whisk, Scale and measuring jug, Metal loaf mold of at least 1¼-liter capacity, Paper towel, Food thermometer, Cold platter, Refrigerator

Allergens

No major US allergen identified in the base ingredients. Check labels and substitutions.

Make it

1. Check mold capacity, dry and oil lightly. Simmer frozen raspberries with 60 ml cooking water until bubbling throughout, then simmer 5 minutes or follow longer package heating instructions. Press through fine sieve, discarding seeds. Measure 240 ml strained purée, topping up with a little safe water only if short; cool and refrigerate extra separately.

2. Bloom 8 g gelatin over 60 ml cold water 5–10 minutes. Warm 120 ml measured purée with 25 g sugar to 140–150°F (60–65°C), stirring to dissolve sugar; remove from heat and stir into gelatin until dissolved. Add remaining 120 ml purée. Pour into mold and refrigerate 45–60 minutes until softly firm and tacky, able to support a spoonful.

3. Only then make peach layer. Drain peaches, weigh 240 g and blend with 90 ml measured canned juice until smooth. Bloom 10 g gelatin over 60 ml cold water in clean saucepan 5–10 minutes. Add remaining 90 ml canned juice and 15 g sugar and warm gently until dissolved, about 120–140°F (50–60°C); remove before boiling.

4. Whisk 3 tablespoons peach purée gradually into warm gelatin. Once smooth and lukewarm, whisk back into remaining peach purée. Cool briefly in refrigerator if needed until lukewarm, still pourable. Spoon gently over back of spoon onto softly set raspberry layer, leaving at least ½ inch (1.25 cm) headroom; refrigerate any excess separately.

5. Cover and refrigerate at 40°F (4°C) or below at least 8 hours after final layer until firm. Allow 12 hours total for berry cooking/straining, separate stages and final setting. For unmolding, set a cold plate beside the refrigerator. Dip only the outside of the metal mold in warm, not hot, water, about 100°F (38°C), for 5–8 seconds without letting water touch food. Dry the outside, loosen just the upper edge with a clean fingertip and invert onto the plate. If stuck, repeat a brief dip rather than shaking violently. Refrigerate again immediately if not serving now. Red raspberry is now uppermost. Cut 6 fruit-salad side portions.

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Gelatin starting strength

Use food-grade unflavored powdered gelatin with a manufacturer benchmark of 7 g for about 2 cups (500 ml) plain liquid. Weigh the stated grams: envelope sizes and powder density vary. A flavored dessert packet, collagen peptides, sheet gelatin or agar is not an equal substitute.

Cold service

This is an original retro-inspired recipe, not a recovered 1960s formula. Gelatin is animal-derived; the vegetable ingredients do not make the dish vegetarian. A reliable refrigerator and the stated earlier ingredient deadlines are essential.

Ingredient labels

Check frozen berry, canned fruit and gelatin labels. Gelatin is animal-derived; this is not vegan.

A useful detail

Raspberry band uses 8 g gelatin with 240 ml strained purée + 60 ml bloom water and 25 g sugar, roughly 320 ml. Peach band uses 10 g gelatin with 240 g drained peaches + 180 ml canned juice + 60 ml bloom water and 15 g sugar, roughly 510 ml. Estimated total 830 ml fits 1¼-liter loaf with headroom.

Keep it well

Keep covered at 40°F (4°C) or below. Use within 2 days of assembly or the earliest ingredient deadline, whichever comes first. Include the overnight setting period in that limit. Keep total unrefrigerated preparation and serving below 2 hours, or 1 hour above 90°F (32°C). Chill slices promptly after service; discard food exceeding those limits. Do not freeze; freezing damages the gel and releases water. Chill any extra cooked berry purée promptly in a separate shallow covered container and use within 2 days; it is not extra gel mixture.