

## Gooseberry and Elderflower Syllabub

We use Sessay gooseberries from Spilman's farm near Thirsk

Serves 4

### Ingredients

80 gm fresh gooseberries

50 ml gooseberry and elderflower jam (We use a Yorkshire company called Rosebud preserves)

½ pint double cream, softly whipped

200 ml sweet white wine

80 g plus 80 g caster sugar

Zest of one lemon

1 vanilla pod

Place the gooseberries in a small pan with 80g caster sugar and cook until stewed and soft.

Place most of this in the base of four martini glasses and allow to cool, reserve a little to put in the syllabub.

### To make the syllabub

Add 200 ml white wine to the other 80 g caster sugar, split the vanilla pod and add the seeds (if the vanilla pod is large only use ½ and put the rest in a jar of sugar to make vanilla sugar).

Add the gooseberry and elderflower jam, double cream, lemon zest and the remainder of the fresh gooseberry mix. Whisk this until stiff and pipe into the glasses.

Set in the fridge for ½ hour and serve with some shortbread biscuits or cookies.

Sessay gooseberries are part of Ridding Park Food Heroes campaign for July 2008