

Assorted Spilman's Berries

Champagne sabayon, cassis sorbet

Serves 4:

Ingredients:

1 punnet of fresh local strawberries
1 punnet of fresh local raspberry
1 punnet of fresh local blueberries
1 punnet of fresh local redcurrants
550 g of sugar
½ glass of Champagne
4 egg yolks
300 g of cassis coulis or purée

To make the sorbet:

NOTE: You will need an ice cream maker for this part of the recipe, if you do not have one you can buy blackcurrant sorbet from most supermarkets.

Place 400 g of sugar in a sauce pan with 800ml of water, simmer for 5 minutes, remove from the heat and add the cassis coulis. Simmer again for 5 minutes and allow to cool before churning in an ice cream machine, reserve in the freezer.

To marinate the berries (ideally to be made the day before):

Prepare the strawberries by removing the green tip and cutting into quarters then place in a bowl with all the other berries.

Put 100 g sugar and 200ml of water into a saucepan and simmer for 10 minutes, leave to cool before adding the berries.

Leave to marinate.

To make the sabayon:

Pour the 4 egg yolks into a bowl, add the remaining 50 g of sugar and whisk until the mixture becomes white.

Add the champagne and stir.

To assemble the dish:

Place the marinated berries in the centre of the plate, pour 1 to 2 tablespoons of sabayon over the top.

Glaze the Sabayon by placing under a preheated grill (this is a very quick process so don't take your eyes off the grill!)

Place, using an ice cream scoop place a ball of the cassis sorbet over the top and serve immediately.

Enjoy!!!