

Gratin of Tiptree berries with an orange sabayon and Pimms syrup with garden mint

Ingredients for the berries

100g strawberries

100g raspberries

50g redcurrants

25g castor sugar

1 vanilla pod

1x 20ml of Gordon's Gin

1 x20ml of Pimms Fruit cup No 1

¼ bunch of fresh mint (chopped)

Method for the berries

- Wash the berries and dry on absorbent paper
- Add the Pimms, brandy and berries to a bowl, add the sugar and stir gently
- Strip out the seeds of the vanilla pod and add to the berry mix allow to soak for 1 hour.
- Add the chopped mint leaves
- Place in a soup plate and arrange.
- Pour over a little of the syrup

Ingredients for the sabayon

3 egg yolks

25g castor sugar

1 orange (zest grated and the juice)

25ml white wine

25ml berry syrup

Dusting of icing sugar

Method for the sabayon

- In a round bottomed bowl add the egg yolks, white wine, orange juice and zest, sugar and whisk over a pan of boiling water.
- Continue to whisk until light and foamy and firm.
- Pour carefully over the berries, dust with icing sugar and glaze with a blow torch until lightly coloured
- Serve with a little jug of the berry syrup on the side.