

JELLY AND ICE CREAM

Nyetimber sparkling wine and Sopley strawberry jelly, clotted cream ice cream
(to serve four portions)

For the strawberry jelly

500g of strawberries
1 bottle of Nyetimber sparkling wine
5 gelatine leaves

Method

Warm 500 ml of the sparkling wine and melt the gelatin, add pinch of sugar to taste.

Chop the strawberries and put in a mold, pour over the wine mixture.

Allow to set in the fridge.

For the clotted cream ice cream

5 egg yolks
125g of caster sugar
300 ml of clotted cream
150 ml full fat milk

Method

Mix the egg yolks and sugar together until pale and fluffy.

Heat the clotted cream and milk together until hot.

Slowly pour the hot mixture over the egg and sugar mixture, whisking all the time to prevent it from scrambling.

Pour mixture into a clean pan and heat until thick enough to coat the back of a spoon.

Once cooked allow to cool in an ice bath.

When the ice cream base is cool, transfer into ice cream machine and allow to churn.

Once churned, transfer to a container suitable for the freezer and freeze.

Created and expertly demonstrated by Nick Hewitt & Oliver Marlow at CookeryDemo.co.uk's Charity Chefs' Challenge on 12th July 2010.