

Medley of Summer Fruits

Servings: 4

Prep Time: 15min

Cook Time: 30min plus Chilling



Ingredients

- 250ml Sauternes or dessert wine
- 250ml cabernet sauvignon or dry red wine
- 50g caster sugar
- vanilla pod, split, seeds scraped out
- 12 mint leaves, roughly chopped, plus sprigs to serve
- 6 basil leaves, roughly chopped
- 200g fresh raspberry
- ½ melon, scooped into 12 balls
- 200g fresh ripe strawberry, halved and quartered
- 50g wild strawberries (optional)
- 100ml chilled pink champagne, to serve

Directions

1. In a large saucepan, bring the two wines, sugar and vanilla pod to the boil. Put the mint and basil in the centre of a small piece of muslin and tie with string to make a bag, then add to the pan with a few turns of freshly ground black pepper.
2. Remove from heat and leave to come to room temperature. Remove muslin bag, add raspberries and the melon balls. Chill for at least 4 hrs.
3. About 2 hrs before you intend to serve the fruits, add the strawberries and wild strawberries, if using, to the syrup. Serve in a large serving bowl or four individual bowls. Pour about 2 tbsp of the pink Champagne over just before serving.