



Summer Fruits in Sparkling Perry Jelly – serves 4 - 6

50gms blackcurrants
50gms redcurrants
200gms small ripe strawberries
200gms ripe raspberries
250gms ripe morrello cherries
Bottle of Oliver's sparkling perry
5 ozs castor sugar
8 tsp powdered gelatine
4 ozs water

Use either a large ring mould or individual glasses

Gently bring the perry and sugar to simmering point and remove from heat

Add the gelatine to the water, gently heat until the gelatine has dissolved

Add the gelatine mixture to the perry and stir well. Leave to cool

Arrange the fruits in the mould or glasses

When the jelly mixture is cool gently pour over the fruits

Put to set in a cold place

Serve with lightly whipped cream flavoured with Herefordshire Cassis or Elderflower Cordial