

LLOYD PLATT RECIPE No. 3

Lloyd Platt & Co are happy to present top celebrity chef Lottie Duncan on our site.



LOTTE DUNCAN

Food Presenter, Writer, Talker, Eater

This is my favourite Summer Ice Cream. Gooseberries are meant to be eaten with Elderflowers -both grown and ready to eat in June. I adore it – it's sure to perk up your relationship and is guaranteed to send shivers down the spine”.

Gooseberry & Elderflower Ice Cream with Strawberry Salad

Makes approx 1 ¼ pints

Ingredients

8oz (225g) gooseberries - topped and tailed
5 tablespoons of elderflower cordial
½ pint (300ml) fromage frais
½ pint (300ml) single cream

1 punnet of strawberries
1 handful of fresh mint
2 tablespoons elderflower cordial

Method

1. Place the gooseberries in a saucepan. Add 2 tablespoons of water and cook gently over a low heat until soft.
2. When cool add the elderflower cordial. Taste. If not sweet enough add a little caster sugar.
3. Now mix the gooseberries with the fromage frais and the single cream.
4. Place in your ice cream machine until frozen.

If you don't have a machine, you can still make this ice cream. - So don't panic!

Do as above then put your mixture into a plastic container. Put into the freezer for one hour. Remove, mix well with a whisk or spoon. Place back into the freezer. Repeat after 1 hour. Then place back into the freezer and leave until completely frozen.

Serve with...

Hull and slice the strawberries. Mix with the mint and elderflower cordial. Serve with the ice cream.

Lloyd Platt & Company cannot take responsibility for the success of these recipes!

Lloyd Platt & Co.

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