

# 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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