

EXTRA HELPING



LEMON & RASPBERRY SYLLABUB

This is astonishingly easy to make. You don't really even need to chill the finished product if you don't have time. I have made it a little too spontaneously on occasions when friends turn up unexpectedly and it doesn't matter – just whip it up and serve. Fresh raspberries are wonderful, but any berry will do.

280ml cream
1 lemon, finely grated zest and juice
2 tablespoons caster sugar
2 tablespoons sherry
1 teaspoon brandy
300g fresh raspberries
Extra berries and lemon zest for garnish

Place cream, lemon zest and juice, caster sugar, sherry and brandy in a large bowl. Beat with a whisk or electric beater until the mixture is stiff and forms peaks. Fold in raspberries.

Transfer mixture to shallow dessert glasses. Zest a little more lemon on top and add a few more berries for garnish if desired. Chill for at least an hour before serving. Serves 6-8 ■

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