

Strawberry and Basil Jelly with English Berries Salad

The reason for choosing the strawberry jelly is it a great one should you be short of time. what better for the summer than a nice home-made jelly garnished with the best of British fruit. *Adam*

Makes 4

Strawberry Jelly

You will need:

700g Fresh English Strawberries
30g Sugar depending on the sweetness of the strawberries
435g Water
Small Pinch of Crushed Black Pepper
15g Rubbed Basil stalks (Just rub between your hands, this will release the flavour)
5no Bronze Leaf Gelatin they are 2g in weight per leaf
The general rule for the setting of a light jelly is 1 Leaf per 100ml

Cut the strawberries into quarters, add sugar (for those who have a sweet tooth) and marinate for 10 mins in the sugar

Place in a suitable pan with the black pepper and the (bruised)basil stalks and add the water
Cling film tightly the pan and place on the stove and bring to the boil

Cook until the strawberries start to collapse

Remove from the heat and allow to cool. As it cools the cling film should create a vacuum

Once cooled pass through a chinois (basically a fine meshed sieve), do not push through though as you don't want bits in it,

Weigh out 500ml of the strawberry liquid

Soften the gelatin by putting into iced water

Take a ¼ of the liquid and heat (do not boil)

Remove from the heat drain the gelatin and add to the heated strawberry liquid, mix well and then add the remaining liquid continue to stir and allow the bubbles to settle

Pour equally between 4 dishes and place into the fridge to set this should take around 20 minutes.

For the Garnish And to serve – you can substitute and use any fruit you like to garnish

You will need:-

1 punnet of raspberries
1 punnet of English gooseberries
1 punnet of small sized strawberries or green strawberries
6 leaves of basil finely cut

Cut the raspberries in half, slice the strawberries and gooseberries and keep separate
Mix the basil with the raspberries.

Remove the Strawberry Jelly from the fridge about 20 mins before you are due to serve

Arrange the fruit neatly on top of the jellies and serve

Where to buy:-

- You can use any variety of strawberries and other fruit and can buy from all grocery stores.

Cheats Tips – saving time :-

- I shouldn't say this, buy ready made jelly and dress 😊

For more information please view the You Tube demonstration of this dish at:

https://www.youtube.com/watch?v=_mwbCCKlwPI&feature=youtu.be

Prepared especially for KidsOut by Adam Simmonds

<https://www.greatbritishchefs.com/chefs/adam-simmonds>

Wine Pairing



Cavicchioli Lambrusco Rosato Dolce 1928 IGT Emiliana NV - £5.40

