

Lemon syllabub

½ bottle sweet wine
 50g caster sugar
 3 tbsp cognac
 zest & juice of 2 small lemons
 300ml double cream
 2 tsp lemon mint
 1 leaf of gelatine

1. Put the wine and sugar into a saucepan, simmer and reduce by half.
2. Soak the gelatine in cold water until soft, then add to the hot wine and sugar liquid and dissolve. Pass this syrup through a strainer.
3. Next cool the syrup, then add the cognac, lemon zest, lemon juice and lemon mint. Cover with cling film and set aside overnight to infuse.
4. Strain the liquid through a fine sieve (to remove lemon rind and lemon mint) into a jug.
5. Put the cream into the bowl of an electric mixer and slowly start to beat. Add the wine infusion a little at a time, beating gently until all the liquid has been absorbed. Be careful not to overbeat.
6. Pour into a chilled dish, or individual dishes, and chill again for 1-2 hours before serving.
7. Serve with sugared lemon slices and garnish with fresh lemon mint.