



Pimms Jelly with Poached Strawberries

Serves 4

Valentine's Day is here and what a lovely way to celebrate it, over a refreshing a sweet Pimms Jelly. Enjoy!

TASTE OF VALENTINE FACT

Pimms and Summer go hand in hand and interestingly it makes a wonderful adult jelly that we think when paired with poached strawberries might just get close to being the perfect summer dessert? The drink Pimms was created in 1823 by James Pimm to accompany oysters at his London restaurant.

At the height of its popularity there were six secret variations of his drink with the most popular being Pimms No. 1 which today is still widely sold and drunk around the world mixed with lemonade and garnished with cucumber, strawberries and mint sprigs.

INGREDIENTS

- 110ml Pimms No.1 Cup
- 270ml Lemonade
- 20gm Caster Sugar
- 2½ Silver Strength Gelatin Sheets - soak covered in cold water until soft, then remove and squeeze out any excess moisture.
- 250ml Water
- ½ cup Caster Sugar
- ½ Vanilla Pod - lightly crush.
- 12 Medium Sized Strawberries

METHOD

1. Place the Pimms, lemonade and first quantity of caster sugar into a saucepan over a moderate heat and bring the mixture up to a gentle simmer stirring regularly to ensure the sugar has fully dissolved, then remove the saucepan from the heat.
2. Add the gelatine to the mixture and whisk until the gelatine has fully dissolved.
3. Divide the mixture equally between 4 x 125ml dariole moulds and place them into a refrigerator for 4 hours or until the jellies have set firmly.
4. Place the water, second quantity of caster sugar and vanilla pod into a saucepan over a moderate heat and bring the stock syrup up to a gentle simmer whilst stirring regularly to ensure the sugar has fully dissolved.
5. Add the strawberries to the stock syrup for 30 seconds, then remove them from the stock syrup, place in a bowl and set to one side too cool to room temperature. Allow the stock syrup to continue to gently simmer for 5 minutes or until it has reduced in volume and thickened to a syrupy consistency. Remove from the heat and set to one side too cool to room temperature.

TO SERVE

Half an hour before serving remove the jellies from the refrigerator to warm up a little, then just before serving turn each jelly out onto the centre of a serving plate and top each with a strawberry and place two more strawberries to the side. Finally drizzle a little of the poaching syrup over each jelly and strawberries.