

Round House

3 Lick Champagne Berry Terrine

2 ½ ounces caster sugar

rind of 1 orange

3 teaspoons or 6 sheets gelatin

2 cups pink Champagne

½ cup John Henry 3 Lick Spiker Ale

10 ounces mixed berries

(1) Put the sugar and the orange rind in a pan with 11 ounce water. Bring to a boil, stirring over low heat until the sugar dissolves. When dissolved, remove the pan from the heat and leave to cool for 1 hour.

(2) Strain the rind out of the syrup in a small heat proof bowl, sprinkle the gelatin in an even layer over the top and leave to go spongy. Put a large pan filled with about (1 ½ inches) water on to boil. When it boils, remove from the heat and carefully lower the gelatin bowl into the water.(It should come half way up the side of the bowl)then stir until dissolved. If you want to use sheets of gelatin, follow the steps shown. Cool slightly; add the rest of the syrup and mix. Add the Champagne and John Henry 3 Lick Spiker Ale, Then pour a little of the jelly into the base of a 1.25 liter loaf tin and refrigerate to set. Do not leave to long or the next layer will not stick

(3) Arrange the fruit in the tin, pour in a little more jelly up to the top of the fruit, set in the refrigerator, then pour the rest of the jelly in and set completely. Setting in layers will ensure a smooth surface on top and stop the fruit floating.

(4) When you are ready to serve, unmold by wiping the tin with a cloth dipped in hot water and inverting the terrine onto a plate. Bring the terrine to room temperature before serving. It should not be stiff and should sag slightly. Serve with whipped cream or ice cream.

Recommend a John Henry 3 lick Spiker Ale with this.