



WILD BRAMBLE MOUSSE

(SERVES 6)

INGREDIENTS

- 600g blackberries
- Juice of ½ lemon
- 175g caster sugar
- 5 leaves of gelatine
- 150ml pouring double cream
- 2 egg whites

TO SERVE:

- 50g blackberries
- Icing sugar, for dusting
- 100ml whipped cream

METHOD

1. You will need a 1.1 litre (2 pint) glass dish or six small dishes.
2. Tip the blackberries, lemon juice and 75g of the caster sugar into a saucepan. Stir, cover the pan and simmer for five to eight minutes until soft. Pass the blackberries through a sieve back into the pan, then discard the seeds. Reheat until piping hot.
3. Put the gelatine leaves into a bowl of cold water and leave for five minutes. Squeeze the water from the gelatine leaves and add them to the hot blackberry juice. Stir until dissolved. Set the mixture aside until it is cold and has thickened slightly.
4. Whip the cream to soft peaks. In a separate, clean bowl, whisk the egg whites, adding the remaining 100g of caster sugar a teaspoon at a time. Keep whisking until all the sugar has been incorporated and the whites are stiff and look like a cloud (as for a meringue). Take care not to over-whisk or it will be tricky to incorporate the egg whites into the blackberries.
5. Add two large tablespoons of the whipped cream to the blackberry and gelatine mixture and stir in gently. Carefully fold in the rest of the cream and the egg whites until the mixture is smooth and light, with no white bits visible. Pour into the dish or dishes and place in the fridge for about six hours, or ideally overnight, to chill and set.
6. Decorate with a few blackberries, dust with icing sugar and serve with some whipped cream.

Drinks

GINS YOU'VE PROBABLY NEVER HEARD OF – AND 4 WAYS TO DRINK THEM

NEVER NEVER TRIPLE JUNIPER GIN, AUSTRALIA, £26.95 FOR 50CL, WINEBUYERS.COM

Flavour camp: Juniper. There's no escaping the juniper, but it's complex and lifted, thanks to the peels and the citric accents of Aussie coriander. Refreshingly clean, those peels and piquant spices are present early on, then the oily juniper/rosemary breaks through in the middle and spins off again towards a drying finish. Classy.

G&T: The best. The perfect synthesis of gin and mixer. If anything, more scented. Juniper stands out cleanly. Deep and long.

WITH SICILIAN LEMONADE: Great drink.

Effervescent. Doubling up on the citrus – lime especially hits the spot in terms of refreshment.

NEGRONI: Halfway between a superb drink and a great drink. Becomes very scented (pine and Parma Violet). Palate is dry and classically rich. Needs to be cold, cold, cold for the full effect.

MARTINI: The best. The perfect synthesis of gin and mixer. This is one hugely versatile gin. The nose is more peels, and though the palate showcases juniper, it's beautifully layered. A smiling assassin. Classic.



FOREST DRY GIN AUTUMN, FRANCE

£39.45 FOR 50CL, THE WHISKY EXCHANGE

Flavour camp: Fruity/floral. A lovely balance between fruits and florals – lavender especially. Deeper notes of violet and iris, lavish juniper and spiced-up fruits, with a subtle verbena note. The distilled pear juice adds a scented element, while ameliorating the potentially over-exuberant botanicals. A modern European gin that respects the past.

G&T: Superb. Deep, with an almost powdery quality and lower juniper. Has

length, zest and just enough dryness to match the quinine.

WITH SICILIAN LEMONADE: Superb. Complex, as if another botanical has been added. The palate is up, then deepens.

NEGRONI: Halfway between a great drink and a good drink. Good retention with some enhanced spice notes, but no loss of sweetness. If anything, it becomes more herbal – dill and angelica – with light juniper. Lush and sweet.

MARTINI: Good. With huge pear notes, the fruits now bulge and the spices warm, but too much of a clash. Keep naked maybe.

