

# summer berry and pink champagne terrine

Serves 8

This is best made a day ahead.

You will need two 2lb/1kg loaf tins or terrines, preferably non-stick.

425ml pink champagne or sparkling rosé wine

2 x 11g sachets powdered gelatine

50g caster sugar

1 tbs fresh lime juice

350g strawberries, washed and cut in half if very large

225g raspberries

110g blackcurrants, washed and stalks removed

110g redcurrants, washed and stalks removed

110g blueberries, washed

- Put half the pink champagne into a small saucepan and sprinkle over the gelatine and leave to 'sponge' for 5 minutes.
- Add the sugar and cook over a very low heat until everything has dissolved.
- Add the remaining wine and lime juice, allow to cool to room temperature.
- Mix all the fruit together gently and place in the terrine or loaf tin.
- Pour all but 150ml of the champagne mixture over the fruit, lay a sheet of clingfilm over the tin, place the other tin on top and put some weights in the tin (or unopened cans of tomatoes) to press the fruit down. Put in the fridge for 1 hour or until set.
- Reheat the remaining jelly mixture to melt it, pour over the top of the terrine, re-cover with clingfilm and return to the fridge to set overnight.
- To turn out the terrine, carefully run a hot knife round the edges of the terrine, dip the tin very briefly in boiling water and invert onto a plate.