



Rutland, Steady, Cook!

Barnsdale Lodge's Pimms Jelly

Ingredients

100ml Gin	Zest of 1 Lemon
200ml Pimms	10g fresh Root Ginger, grated
700ml Water	10 Mint Leaves, chopped finely
5 leaves of Gelatine, soaked in water	Your choice of 'Pimms fruits'
300g Caster Sugar	Cucumber, sliced

Method

1. Pour the water into a saucepan and add the lemon zest, mint and ginger to the water. Heat until the water begins to steam.
2. Dissolve the sugar and gelatine leaves in the water and stir.
3. Add the gin and Pimms, and stir.
4. Divide fruit between bowls and coat with jelly
5. Refrigerate until set. Service with your choice of traditional 'Pimms' fruit, cucumber slices, mint leaves and a scoop of sorbet.

Don't forget to share your own **Barnsdale Lodge's Pimms Jelly** image on Facebook using **#RutlandSteadyCook**

Thank you to:

Barnsdale Lodge Hotel,
The Avenue, Exton

