



GOOSEBERRY FOOL

METHOD

Put gooseberries into a pan with 75g (3oz) sugar, and 75ml (3fl oz) cold water. Bring to the boil; simmer gently for 5min. Strain rhubarb, reserving syrup.

Pour syrup back into pan and simmer until reduced by a third. Cool.

Whisk cream, yogurt, vanilla and rest of sugar until soft peaks form. Mash half the rhubarb; stir into cream. Fold in remaining pieces. Divide among six 250ml (9fl oz) glasses and serve with syrup.

INGREDIENTS

- 400 g (14oz) gooseberries
- 125 g (4oz) golden caster sugar
- 300 ml (½ pint) carton double cream
- 500 g tub Greek yogurt
- ½ tsp vanilla extract

