



Summer berry gazpacho

Makes 6

Ingredients

1kg over-ripe summer fruits (strawberries, raspberries, blackberries, redcurrants)

1.5kg watermelon

½ cucumber

100g caster sugar

6 sprigs mint

To serve (optional)

Ice cubes

Plain yogurt or fruit sorbet

Preparation

Two days before serving, hull the strawberries and pick over the berries and currants. Set aside a few of the select and visually appealing fruits to serve at the end. Dice the watermelon, discarding the skin and seeds. Peel, deseed and chop the cucumber.

Place the fruits and cucumber in a bowl with the sugar and 2 sprigs mint. Cover and leave in the fridge overnight.

Method

The next day, pour the contents of the bowl into a blender and blend to a smooth purée. Set a colander over a bowl and line the colander with a wet piece of muslin or cheesecloth (or a wet tea towel).

Pour the puréed fruits into the cloth and leave in the fridge overnight.

The following morning, the liquid that you have in the bowl is a berry gazpacho.

To serve, divide the reserved whole fruits between 6 bowls. Pick the leaves off the remaining mint sprigs and tear them over the fruits, then ladle the chilled gazpacho on top. If you like, serve with ice cubes and yoghurt or fruit sorbet.