

Carpaccio of Melon (v)
Spilman berries, summer fruit sorbet

Serves 6

Ingredients:

- 1 Charentais melon
- 1 Cantaloupe melon
- 1 Galia melon
- 75g chopped fresh mint
- 2 shots of Midori (melon liqueur)
- 1 shot of Vodka
- 3 punnets of Spilman's raspberries
- 18 Spilman's blackberries
- 18 Spilman's blueberries
- 250g caster sugar
- 20ml of Harrogate honey
- 6 bowls of blackcurrant sorbet

Method:

(Both of the following steps can be done the day before to ease your service on the day but also to allow the melons to marinade.)

To make the berry coulis:

In a sauce pan place two punnets of raspberries with the caster sugar, the Harrogate honey and 3 table spoon of water. Place on a low heat and warm through gently and when all ingredients are dissolved mix the fruit using a hand stick blender. Replace on the gas if the mixture appears a little watery and reduce for a short time. When ready, pass the fruit coulis through a fine chinois to separate the seeds from the juice, reserve the juice and allow to cool.

To marinade the melon:

NB: Prepare all 3 types of melons the same way.

To prepare the melons start by cutting both ends, sit the melons on one the flat sides then using a knife peel the skin. Cut the melon in half and, using a table spoon, remove the seeds from the middle.

The next step is to slice the melon as thinly as possible, a mandoline slicer is ideal for this job but if you do not have one at your disposal then you will have to slice your melons using a knife, trying to slice as thinly as possible.

To marinate the melons place them in a bowl and add the Midory, the Vodka and the chopped mint. Mix by hand very gently, cling film and place in the refrigerator over night to marinade.

To assemble the dish on the day:

Mix the melon mixture by hand to refresh, then...

Using main course sized plates, place a ring in the middle of the plate; fill the ring with the melon mixture and drizzle the fruit coulis around the ring to form a circle. Using three berries per plate place the berries around the coulis, remove the ring and place you sorbet scoop.

Enjoy.....