

## MY CHEAT'S STRAWBERRY GRANITA

This is a simple way to make a granita, a sort of sorbet, by blending frozen fruit instead of having to use the fork, freeze and fluff method! Strawberries are very English – but also very

Roman, as they're famously grown on the hills inside the extinct volcanic crater of Lake Nemi near Rome.

Serves 4

- 150ml (1/4pt) whipping cream
- 100g (3 1/2oz) plus 1tbsp caster sugar
- 500g (1lb 2oz) frozen strawberries
- 250ml (9fl oz) cold water

In a bowl, whip the cream with 1tbsp of the sugar and set aside. Put the strawberries, water and remaining sugar in a blender and whizz until thick, smooth and slushy. Turn off the blender every few seconds and stir the mixture before giving it another pulse. Once it is the right consistency, serve immediately in glasses or bowls with the whipped cream on top.



## Rachel Khoo's SIDE ORDERS



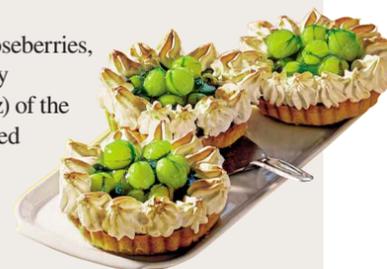
She shot to fame with her Little Paris Kitchen TV show – now Rachel shares her foodie secrets in an unmissable weekly column

**MADE IN ITALY**, the smoothness of Remeo Gelato will transport you to Rome. Their new Mango Sorbet is made from the sweet Indian alphonso variety, and is dairy-free, fat-free and, above all, delicious. For local stockists, visit [remeogelato.com](http://remeogelato.com).



**THE SOCIAL KITCHEN** cookbook is a tribute to Shally Tucker, who died from autoimmune skin diseases in 2014. Created by her daughter Dani, it's a celebration of food. All proceeds go to charity Dermatrust. £25, [www.thesocialkitchen.org](http://www.thesocialkitchen.org).

**ENJOY FRESH** gooseberries, in the shops now, by placing 150g (5 1/2oz) of the berries with a heaped tbs of sugar and a splash of water in a lidded saucepan. Cook gently for five minutes or until tender. Try the cooked berries spooned into meringue nests with some whipped cream.



**PIP & NUT'S** limited-edition Crunchy Maple Peanut Butter is sweetened with a drizzle of Canadian maple syrup and has an extra nutty texture that I love on a warm toasted bagel. £3.95 for 250g from Sainsbury's.

Follow Rachel on Twitter at @rkhooks



**2** 2015 The Society's Exhibition Alvarinho, Vinho Verde, Portugal £8.95, The Wine Society, 01438 741177 The Wine Society nails classic styles of wine from around the world with unerring accuracy. This will refresh every taste bud with its citrus and sea-spray notes – it's summer in a glass.



**3** 2014 Torres, Viña Esmeralda, Penedès, Spain £8.50, reduced to £6.50 until 13 September, Booths I've followed Esmeralda for 30 years and its beautiful perfume and sleek palate still amaze. Made from moscatel and gewurztraminer, this is a floral treat for summer parties.



**4** 2014 Tons, Duorum, Douro Valley, Portugal £8.90, Tanners, 01743 234455 Reds from the Douro Valley can often be too heavy for me, but this elegant wine is a refreshing change. With only 13.5% alcohol and blackberry and plum notes, it's superb with the Slow-Roast Lamb.



**5** 2015 M Signature Limestone Coast Shiraz, South Australia £6.83, Morrisons The Limestone Coast encompasses many famous shiraz regions. This isn't a blockbuster Aussie shiraz but a medium-weight, blackberry-scented style that's perfect for the Slow-Roast Lamb.



**BEHIND THE LABEL...** NV Durello Spumante, Brut Palladiano, Veneto, Italy. £8.75, Chester Beer & Wine, 01244 317094 Durello, made from the rare durella grape, is a sparkling wine which intends to kick prosecco off its pedestal. It's drier and more refreshing with a mineral tang, ideal for tense, classy sparklers. In a decade durello might be everyone's favourite tippie.

with garlic cloves smashed with the back of a knife, lemon zest, salt and pepper, until needed. Remove garlic and zest before using