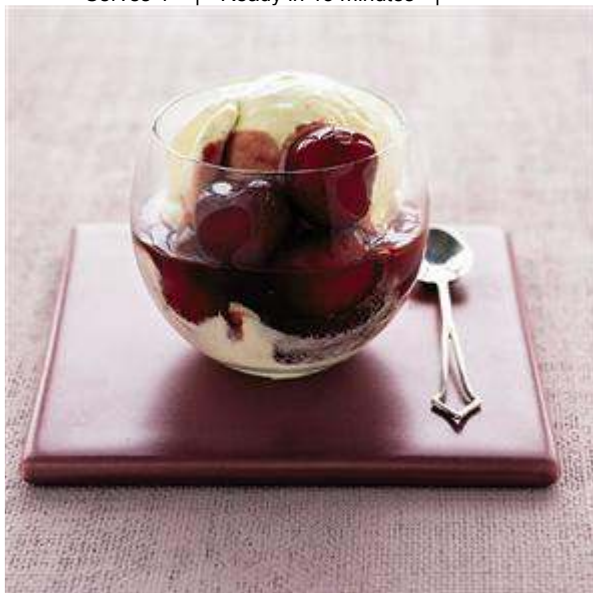


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Cherries Jubilee recipe

By Felicity Barnum Bobb

Serves 4 | Ready in 15 minutes |



Ingredients

1 tbsp arrowroot
150ml crème de cassis
Grated zest and juice of 1 orange
500g whole cherries, stalks removed
500g vanilla ice cream

Method

1. Measure out 100ml water and mix 1 tablespoon with the arrowroot to form a paste. Add the rest of the water to a pan with the cassis, orange zest and juice. Bring to the boil and stir in the paste. Stir until thick and clear.
2. Add the cherries and heat for 3 minutes. Scoop the ice cream into bowls and spoon over the sauce.

Nutritional info

Per serving: 417kcal, 10.9g fat (7.6g saturated), 5.7g protein, 52.9g carbs, 48g sugar, 0.2g salt

Chef's tip

Arrowroot thickens the sauce without cloudiness, but you can use cornflour instead.