**BLACKBERRY RIPPLE ICECREAM**

Blackberries are at their prime in September and You can usually forage wild brambles or blackberries from hedgerows or old woodlands. This simple dessert combines the tart, earthy tones of the blackberries with the creaminess of vanilla icecream and rippled together makes for a gorgeous deep purple hue. Serve with fresh blackberries, some shortbread crumble or dark chocolate chips for an indulgent addition.

**Blackberry ripple**

125g/1 punnnet blackberries

¼ cup jam sugar

Squeeze of lemon, to taste.

1. Thoroughly wash the blackberries.
2. Place in a pan with the jam sugar and bring to the boil. Cook 2-3 minutes until the blackberries just start to break down- but ideally keep some chunky pieces.
3. Add lemon juice to taste and allow to cool.

**Vanilla icecream**

300g milk

100g cream

80g egg yolks (approx 4)

80g sugar

20g liquid glucose (or clear honey)

1 vanilla pod, scraped

1. In a saucepan, bring the milk, cream and vanilla to the boil. Turn off from the heat and allow to infuse for 30 minutes to intensify the vanilla flavour.
2. Once infused, return the liquids to the boil.
3. In a bowl, whisk together the egg yolks, sugar, and glucose.
4. Pour boiling liquids over egg mix and whisk well.
5. Pour the mixture back into the pan and cook on medium heat, stirring constantly until a light custard is formed. It should thicken slightly and be able to coat the back of your spoon.
6. Strain through a fine sieve, and cool.
7. Once cooled, churn in an icecream machine.
8. Ripple the churned icecream with the blackberry compote, and spoon into an icecream dish.
9. Allow to freezer overnight before serving.