

Pimms o'clock?

It's summer time, therefore it's Pimms time. This recipe, which serves four, is a great little take on a British sunny afternoon tippie conjured up by Rob Horton from Rubino Kitchen in Chigborough.

Rubino
KITCHEN

Shopping list

For the jelly:

- 100ml Pimms
- 500ml Lemonade
- 2 leaves Gelatine

For the garnish:

- 4 Strawberries (in quarters)
- 1 Orange (segmented)
- ¼ Cucumber (seeded and chopped but keep seeds)
- Few Mint leaves (finely chopped)

For the Cucumber Granita:

- ¾ Cucumber (plus seeds from garnish)
- 100ml Water
- 70g Sugar



Method

1 Bring the Pimms and lemonade to the boil; soften the gelatine leaves in cold water. When the Pimms is at a rolling boil add the gelatine & whisk until dissolved. Leave to cool.

2 Prepare the garnish. You should have a small spoonful of each element per serving. Place in serving glass.

3 When the Pimms has dropped its temperature, pour into the glass leaving enough room for the cucumber granita. This ideally needs to be left overnight for the jelly to set, but if you need it quickly add an extra half sheet of gelatine.

4 Prepare the granita. Roughly

chop the cucumber and place in a food processor along with any trimmings from your garnish and blitz to a pulp. Bring the water and sugar (syrup) to the boil and pour into your food processor and mix with the pulp. Pour into the flattest tray that will fit into your freezer. The best way to prepare this is to scrape the mixture with a fork every 2 to 4 hours - you are looking for a 'slush puppy' consistency. If time is tight let the whole mixture freeze and scrape it at the end. To serve, place a few spoons of cucumber granita on top of the jelly with some fresh mint leaves.

After making this you will want to

quickly head to Rubino Kitchen for more delicious food prepared by Rob and his team. Enjoy a chilled glass of Prosecco on the veranda looking out towards the fishing lakes and peaceful countryside before you dine – just don't forget to book!

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