



Basil yoghurt ice

This just might be my favourite summer ice-cream or, more accurately, frozen yoghurt. Its soft herbal notes and pale eau de nil colour are the essence of summer. Serve with marinated strawberries. The berries love the peppery notes.

Serves 6. By machine 1 hour; by hand 4 hours

caster sugar 200g

basil leaves 50g

water 250ml

lemon juice 2 tbsp

natural yoghurt 500ml

For the strawberries:

strawberries 250g

juice of a small lemon

sugar 1 tbsp

Put the sugar into a food processor and add half the basil. Process until the sugar turns bright green. Transfer the herb sugar to a small, deep pan, pour in the water and warm it over a moderate heat until the sugar dissolves.

When the mixture is cool, tip the lemon juice and yoghurt into a blender, add the reserved basil leaves and process until smooth and pale green. Stir into the basil syrup and combine thoroughly. Transfer to a shallow, plastic freezer box and freeze for 4 hours, stirring the frozen edges into the middle every hour or so.

Cut the strawberries in half and put them in a small bowl. Squeeze over the lemon juice, sprinkle with sugar and set aside for 30 minutes. Serve with the basil ice. ●