



Spicy Syllabub

Serves 4 EASY



Ingredients

- 6 tbs sherry
- large pinch Cloves Ground
- pinch Allspice Ground
- pinch Cinnamon Ground
- 50 g (2 oz) caster sugar
- Juice and finely grated zest of 1 lemon
- 300 ml (1/2 pint) double cream
- 20 small macaroon or amaretti biscuits

Method

STEP 1

Place the sherry in a bowl with the Cloves, Allspice, Cinnamon, sugar, lemon zest and juice and stir. Leave to infuse for about one hour.

STEP 2

Strain the liquid into a large bowl. Add the cream and whisk continuously until it leaves a thin trail. Place the biscuits in the bottom of four serving glasses and top with the syllabub. Refrigerate for about one hour before serving.