

# THE ULTIMATE SNACK SPREAD

Serves 2

## INGREDIENTS

### For the berry-gin jam:

- 2 cups frozen mixed berries
- 1 tsp lemon juice
- $\frac{3}{4}$  cup white sugar
- 3 tbsp Bombay Sapphire London Dry Gin

### For the berry-gin jam cocktail:

- 2 tbsp berry gin-jam
- 4 tbsp Bombay Sapphire London Dry Gin
- $1\frac{1}{2}$  cups tonic water
- 10 fresh blueberries
- 2 long cucumber ribbons
- 2 thick sprigs rosemary

### For the snack spread:

- Berry-gin jam
- 3 cheeses of choice
- 3 types of cold meats of choice
- Assortment of crackers
- Bread sticks
- Olives
- Nuts
- Grapes

## METHOD

### For the berry-gin jam:

1. Add the mixed berries and lemon juice in a deep microwave-safe bowl and microwave on high for 2 minutes.
2. Stir in the sugar and microwave for another 5 minutes until the sugar has dissolved, stirring every 1-2 minutes to ensure that the mixture does not overflow while cooking.
3. Pour in 3 tablespoons of Bombay Sapphire London Dry Gin and place the mixture back in the microwave for another 16-20 minutes, keeping a close eye and stirring every 2-3 minutes. Scoop off the foam that has formed on top of the jam before stirring. *\*Chef's Tip: To test if the jam consistency is right, spoon a dollop onto a plate and drag a spoon through it. It is ready if it doesn't flood back to fill the gap.*
4. Allow to cool, spoon into a container and refrigerate until needed.

