

What Katie ate...

STRAWBERRY + BASIL SORBET FIZZ COCKTAIL

YOU WILL NEED

700g sugar

700ml water

30g of fresh basil

500g of fresh strawberries

Prosecco or Champagne

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MAKES 14 SERVINGS

In a large saucepan, slowly dissolve the sugar in the water with the basil.

Bring to a boil, then turn it down to the lowest heat and simmer for an hour.

Allow to cool then strain.

Blitz your strawberries with a stick blender and slowly add your stock syrup. When it's all combined, add to your ice-cream machine.

Serve in cocktail glasses then pour 1/2 cup prosecco over sorbet.

Serve immediately.