



## Blueberry sundae

### Serves 6

800g blueberries  
6 eggs  
200g caster sugar  
500ml double cream

Place 400g of the blueberries in a saucepan and add 50ml boiling water. Simmer for 10 mins, then drain thoroughly. Pulp the blueberries together with a potato masher and set aside.

Separate the egg yolks and whites into different bowls, placing the whites in a glass bowl. Whisk the whites with an electric whisk for 2 mins, until firm. Add 150g of the sugar gradually, whisking at the same time, and continuing to whisk for a further 4 mins.

In a separate large bowl, whisk 400ml of the cream for 3 mins, until just thick. Whisk in the yolks, then fold in the whites thoroughly. Pour the mixture into a 2 litre tub and drizzle in the mashed blueberry, stirring once to create a ripple effect. Cover with tin foil and freeze overnight.

To make blueberry puree, place half the remaining blueberries in a saucepan with the rest of the sugar, and cover with cold water. Heat on a low heat for 2 mins, stirring so the sugar dissolves. Simmer gently for 3 mins. The berries will be soft and mushy, with some syrupy liquid. Cool, then chill until needed.

To serve, whip the remaining cream into soft peaks in a bowl. Place 1 tbsp of the blueberry puree in the bottom of each of six sundae glasses. Divide the ice cream between the glasses, using a scoop to make balls, then drizzle the remaining puree between them. Using a teaspoon, dollop spoonfuls of cream onto the ice cream. Scatter with the remaining blueberries and serve.