

Creme du Mure

- 1 Place the fruit in a clean glass or ceramic dish and pour over the wine.
- 2 Use a potato masher to crush the fruit into the wine.
- 3 Cover and leave in a cool place for 2 - 3 days to macerate, crushing occasionally.
- 4 Pour the mixture through a plastic sieve. Rinse the sieve and line with muslin and pour the liquid through again.
- 5 Pour the juice into a pan and heat gently. Add the sugar and stir until completely dissolved.
- 6 Simmer for 5 minutes.
- 7 Leave to cool then stir in the alcohol.
- 8 Decant into sterilised decorative bottles. Seal and label.
- 9 Store in a cool dark place.

To serve: pour one or two teaspoons of the Creme du Mure into a glass and top up with cider, white wine or sparkling wine. Cheers!

You will need

- 600g blackberries
- 750ml bottle red wine
- 500g granulated sugar
- 6 tablespoons of Brandy or Eau de Vie de Jerri (available from La Robeline Cider Company www.larobelinecider.je)

