**Elderflower and raspberry jelly, strawberry sorbet, honey mandolins, Sugar almonds**

250ml of Elderflower Presse

50 ml of stock syrup

3g Agar Agar

200g Fresh Raspberries

12 Honey Mandolins

100g Almonds Flaked

50g Sugar

1 Tablespoon of water

**Sorbet**

300ml Strawberry Puree

100ml Stock Syrup (500ml water, 500ml Sugar, 8 Cardamom Pods, 1 cinnamon stick)

**Method**

To make stock syrup, place all ingredients in a pan and bring to a simmer until all the sugar has dissolved, leave to cool.

Place raspberries in a mould such as a coffee cup

**Make Jelly**

Add Presse, stock syrup and agar agar into a pan and bring to the boil, whisking all the time, roughly 3-4 minutes, leave to cool but not too long as it may set.

When cooled cover raspberries with jelly and place in fridge to set

**Make Sorbet**

Add syrup and puree together and churn in an ice cream maker, if you do not have an ice cream maker then place in a plastic tub in freezer and stir every hour until set

**Sugared Almonds**

Place sugar and water in a pan and simmer until it makes a caramel, add almonds and then poor into a greased tray to set

**To Finish**

Remove Jelly from mould by dipping into hot water for a few seconds a shake until released.

Place on plate, add mandolins and a nice scoop of sorbet, finish by sprinkling over caramel almonds that have been broken into shards.