



Raspberry sundae – with Duvel beer

INGREDIENTS

300g raspberries
½ bottle Duvel
300ml double cream
1 tub vanilla ice cream
200g caster sugar
50g grated chocolate

METHOD

Slowly heat the Duvel and 100g of the sugar until it dissolves. Place 100g of raspberries in a bowl, pour on the Duvel and leave to cool.

Make a crème Chantilly with the most basic sweetened whipped cream and 100g sugar. It should have the consistency of soft meringue with floppy peaks. But for this recipe take this one step further - to stiff peaks. Blend 200g of raspberries until puréed and add half to the mixture.

Place 6 raspberries in a glass with a couple of teaspoons of the sweetened Duvel. Then place a good spoon full of the crème Chantilly, followed by enough raspberry purée to create a layer. Add 1 scoop of vanilla ice cream. Repeat this process, until the top of the glass is reached. Finish with grated chocolate.

And serve with ... a glass of Duvel.

ENDS