

Blondies with Macerated Raspberries, Rosé & Raspberry Ice Cream

Serves **6** | Preparation Time: **25 minutes, plus freezing time**
Cooking Time: **30 minutes**

For the blondies

- Raspberries **100g**
- Warwick First Lady Rosé **125ml**
- Butter **100g**
- Good quality white chocolate **150g**
- Free-range egg x **1**
- Condensed milk 1 x **410g tin**
- Vanilla extract **5ml**
- Sea salt **5ml**
- Cake flour **180g**, sieved

For the ice-cream

- Corn on the cob x **6**
- Good quality vanilla ice cream **1L**
- Raspberries **100g**
- Warwick First Lady Rosé **125ml**

Method

- 1** Start by preparing the ice cream: place ice cream in a mixing bowl and leave out for 20 - 25 minutes to soften a little at room temperature. Once a consistency is reached that is just soft enough to mix, blend in the raspberries and Warwick First Lady Rosé.
- 2** Place the ice-cream back in the freezer and beat with a whisk or a spatula every half hour, for 2 hours. Leave to freeze overnight, or until firm again.
- 3** Make the blondies by macerating the raspberries in the Warwick First Lady Rosé.
- 4** Next, melt the butter and the white chocolate together in a heat resistant bowl over gently simmering water (be sure to not let the bowl touch the surface of the water), stirring continuously.
- 5** Once the mixture has melted and amalgamated, whisk in the egg. Follow with the condensed milk and vanilla extract and lastly fold in the dry ingredients.
- 6** Pour the mixture into a lined and greased baking tray (20cm x 20cm) and bake in a preheated oven for 25 - 30 minutes, or until the blondie feels firm, but slightly soft in the centre.
- 7** Set aside to cool and serve with the ice cream.

