



CUMBERLAND SAUCE

PAIRED WITH 2013 SYRAH, SERVES 4

INGREDIENTS

- 1 Lemon, medium, zested
- 1 Orange, medium, zested
- 4 Tablespoons Redcurrant Jelly
- 3 Tablespoons Port
- 1 Teaspoon Mustard Powder
- 1 Teaspoon Ground Ginger

METHOD

1. Zest the lemon and the orange.
2. Boil the zest in water for 5 minutes to extract any bitterness, then drain well.
3. In a small saucepan over medium low heat, melt the redcurrant jelly with the port.
4. In a serving bowl, mix the mustard and ginger with the juice of half the lemon until smooth, then add the juice of the whole orange, the port and redcurrant mixture, and finally the strips of lemon and orange zest. Mix well and the sauce is ready to use.
5. Cumberland sauce stores well in a screw-top jar in the refrigerator for up to two weeks.

Recipe by Chef Wendy Bennett