Midsummer Fruit Salad

- 3 nectarines – halved, stoned and sliced
- 250 g seedless grapes
- 2 thin skinned oranges – peeled and sliced
- 250 g seasonal soft fruit i.e. loganberries, raspberries, strawberries.
- 125 g blueberries.
- 3 tbs brandy
- 250 ml orange juice
- 1 tbs each of thyme, lemon balm and fruity mint (lime or pineapple) – chopped

The fruit content of this salad is infinitely variable, according to the season.

Put the prepared fruit into a pretty serving bowl and sprinkle over the herbs. Pour over the juice and the brandy and mix gently. The juice maybe sweetened if desired before adding to the fruit.

Chill the salad in the fridge for 2 hours before serving.