

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.