



Cherry mousse

Serves 4-6

Ingredients

400 grams pitted cherries
80 grams sugar
5 leaves of gelatine, soaked in cold water
½ teaspoon mixed spice
3 egg yolks
100ml cherry juice
50grams palm sugar
500ml whipped cream

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Method

1. In a frypan on low heat, heat the caster sugar until it caramelizes, then add the mixed spice and the cherries, turn down and poach for approximately 5-8 minutes, or until they just soften. Soak the leaves of gelatine until they are soft and pliable, then add to the cherry mix and stir until well dissolved. Set aside to cool.
2. In a stainless steel bowl, whisk the egg yolks, palm sugar and cherry juice vigorously over low-medium heat until it thickens and can hold a figure of 8.
3. In another bowl, whisk the cream until it has reached medium peaks.
4. Fold the egg yolk mix through the cherry mix, 1/3rd at a time, until well combined, then gently fold in the cream, cover and refrigerate overnight for best results.