

Recipe

RASPBERRY JELLY WITH MARSALA ZABAGLIONE MOUSSE



RASPBERRY JELLY

w i t h M a r s a l a Z a b a g l i o n e M o u s s e

Recipe: **CAROLE POIROT**

INGREDIENTS

700 g raspberries, plus more
for decorating

60 g caster sugar

5 gelatine leaves

4 eggs

50 g caster sugar

50 ml marsala wine



TIME

Jelly
Cook: 30 min
Chill: over night
Mousse
Cook: 15 min
Finish: 10 min



SERVING

4-6



CATEGORY

dessert



ISSUE

sisterMAG47

- STEP 1** Put the raspberries into a large saucepan with 200ml of water and the sugar
- STEP 2** Bring the raspberries to a simmer and then cook on a low to medium heat for around 8 minutes until soft
- STEP 3** Give the raspberries a good stir to break them up
- STEP 4** Put the gelatine leaves into cold water and leave to soften
- STEP 5** Now pour the raspberries through a fine sieve into a measuring jug
- STEP 6** You should have about 600ml of liquid, but if not, top it up with a little water
- STEP 7** Put the fluid back into the saucepan to heat it back up till just about simmering
- STEP 8** Take the saucepan off the heat
- STEP 9** Take the gelatine out of the water and squeeze any excess water out
- STEP 10** Add the gelatine to the raspberry liquid and stir in until completely dissolved
- STEP 11** Pour the liquid into a pudding mould and leave to cool
- STEP 12** Once cooled, put the mould into the fridge to set over night



-
- STEP 13** To unmould, dip the mould into hot water for 4-5 seconds, then turn out onto a serving plate
- STEP 14** Make the zabaglione mousse just before serving
- STEP 15** Separate the eggs
- STEP 16** Put the egg yolks and the sugar into a heatproof bowl and place the bowl over a saucepan with simmering water
- STEP 17** Make sure the bowl DOES NOT touch the water
- STEP 18** Whisk the yolks and sugar with an electric whisk until the mix is pale, fluffy and around 3 times the original size
- STEP 19** Slowly pour in the marsala whilst continuing to whisk until the mix is thickened
- STEP 20** Set the mix aside
- STEP 21** In a separate bowl, whisk the egg whites until you have stiff peaks
- STEP 22** Now gently fold half of the egg whites into the yolk mix until combined
- STEP 23** Add the second half of the egg whites and fold in
- STEP 24** Serve straight away with the raspberry jelly