



JERNEJ KITCHEN

BLACKBERRY MOUSSE WITH ROSEMARY CRUMBLE

Blackberry Mousse with Rosemary Crumble is a beautiful summer dessert that's made one day ahead. The mousse is creamy, light, and crumble crunchy.

SERVES	4	PEOPLE
PREPARATION:	20	MINUTES
COOLING:	120	MINUTES
TOTAL TIME:	140	MINUTES

BLACKBERRY MARMELADE

450 g (1 pound) blackberries, fresh or frozen

50 g (1/4 cup) sugar

2 tbsp lemon juice, freshly squeezed

1 tsp grated lemon zest

1 tsp cornstarch

120 ml (1/2 cup) water

MOUSSE

2 egg yolks

1 tbsp honey

85 g (1/2 cup) white chocolate chips

180 g (3/4 cup) full-fat milk

1 tsp vanilla paste

10 g gelatine powder or Agartina Kotanyi

360 g (1 1/2 cup) whipping cream

ROSEMARY CRUMBLE

60 g (1/2 cup) all-purpose flour

60 g (1/2 cup) ground almonds

60 g (1/2 cup) sugar

5 tbsp (60g) butter

MAKE THE BLACKBERRY MARMALADE

Combine blackberries, sugar, lemon juice, lemon zest, cornstarch, and water in a saucepan. Stir with a spatula, and place over medium heat. Bring to a boil, then simmer for 10 minutes—press mixture through a fine-mesh strainer into a bowl. Cover the bowl with cling film. Make sure the cling film touches the marmalade to prevent the skin from forming. Set aside to cool to room temperature, then transfer the marmalade to a fridge until needed.

BLACKBERRY MOUSSE

Beat together egg yolks and honey in a small bowl. Add white chocolate to a large bowl. Pour milk and vanilla paste into a saucepan. Stir to combine and place over medium heat. Bring to a boil, then simmer for a minute. Remove from the heat and stir in the powdered gelatine. Pour the mixture over the egg yolks in a bowl while whisking continuously to get a smooth mixture. Now pour the mixture back into a saucepan and place over the lowest heat on the stove. Cook for 4 - 6 minutes while mixing continuously with a whisk (don't forget the bottom of the pan). Cook until the cream thickens slightly and covers the back of the spoon. The cream shouldn't boil, or you'll get scrambled eggs.

TIP

Feel free to use Agartina, powdered gelatine, or six gelatine sheets.

BLACKBERRY MOUSSE

Pour the cream mixture over the white chocolate in a bowl. Set aside for 5 minutes, then stir well using a spatula to get a smooth mixture. In a separate bowl, beat the whipping cream

1 tsp finely diced rosemary

TOOLS AND EQUIPEMENT

saucepan

spatula

fine-mesh strainer

bowl

30 cm x 40 cm (12-inch x 16-inch) baking sheet

parchment paper

until stiff peaks form using an electric mixer. Using a spatula, gently fold in the whipped cream. Add half of the cooled blackberry marmalade and gently fold in using a spatula. Divide the blackberry mousse between four (200ml) glasses or bowls. Cover with cling film so that the cling film touches the mousse, then place in the fridge for 2 - 3 hours, or overnight.

CRUMBLE

Preheat the fan-assisted oven to 170°C / 340°C or a regular oven to 180°C / 350°C. Line a 30 cm x 40 cm (or 12-inch x 16-inch) baking sheet with parchment paper. In a bowl, combine all-purpose flour, ground almonds, and sugar. Add in the butter, cut into small cubes. Using your fingertips, lightly rub the butter into the mixture to get a sand-like texture, then knead together just to combine. Don't overwork the mixture. Spread the mixture over the prepared baking sheet. Place in the oven and bake for 20 - 25 minutes or until golden brown and crunchy. Cool, and keep in an airtight container at room temperature until needed.

SERVE

Take the mousse from the fridge. Arrange a tablespoon of homemade marmalade on top and sprinkle with a tablespoon of the crumble.