



VERRINES PASSION



Almonds:

50 g water

67.5 g sugar

100 g whole blanched almonds

Preheat the oven to 190C. Bring the sugar and water to the boil, stir in the almonds, then spread out on a non-stick baking tray and put in the oven for 8-10 minutes, till lightly caramelised. Leave to cool, making sure they aren't stuck to each other or the baking sheet.

Tuiles:

100g muscovado or demerara sugar

62.5 g softened butter

55 g egg whites (about 2-3)

30 g flour

grated zest of half a lemon

1/2 tsp ground cardamom seeds

1/2 a vanilla pod

Cream together sugar and butter, then beat in the egg whites in two batches, alternating with the flour. Scrape the seeds out of the vanilla pod over the bowl, add lemon zest and cardamom, stir in, then spread the mixture thinly onto a silicon-lined baking sheet. Cook at 180C for about 10 minutes, making sure they don't burn.

You need to cut them out while the mixture is still hot, so have a heart-shaped cutter ready, cut them out, and spread on a wire rack to cool.

Jelly:

38 g freshly squeezed lime juice (about 1 lime)

25 g sugar

50 g passion fruit juice or pulp

38 g mineral water

1 sheet gelatine

Soak the gelatine in cold water while you bring juices, sugar, and water to the boil. Boil for 1 minute, then remove from the heat, squeeze out the gelatine and stir in. Pour into glasses and leave in the fridge to set.

Cream:

23 g mascarpone

18 g sugar

25 g passion fruit juice

1/2 sheet gelatine

60 ml whipping cream

Soak the gelatine, heat the fruit juice till just warm, and stir in the squeezed gelatine. Whisk together sugar and mascarpone and stir in the juice. Whip the cream till stiff and fold in.

To finish:

2 passion fruit

silver decorations or berries

Halve the passion fruit and scrape seeds and pulp of half a fruit over each glass of jelly. Spoon over some cream, then sprinkle in some almonds, and add another layer of cream. Scrape the pulp and seeds of another half passion fruit over the top of each glass. Decorate with little silver hearts or berries, and a heart-shaped tuile. Serve with love.

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