



## Gastrophysics – Frozen raspberry cream desserts



Serves 6

### INGREDIENTS:

300ml **double cream**  
200ml **creme fraiche**  
1 lemon  
1 tsp vanilla paste  
50g condensed **milk**  
150g raspberries  
150g **biscuits**, lemon shortbread if possible  
40g unsalted **butter**, melted

### For the coulis:

150g raspberries  
2 tbsp water  
1 tbsp caster sugar

ALLERGENES HIGHLIGHTED IN BOLD

### PREPARATION:

Lightly grease a large 6 hole muffin tin and then line with clingfilm, making sure the clingfilm sits flat to the bottom and sides of the muffin holes.

In a food processor blitz the biscuits into a fine crumbs and then mix with the melted butter. Press the mix into the lined tray, making six even biscuit layer at the bottom of the muffin holes. Place the tin in the fridge to cool and firm.

Meanwhile place the raspberries for the coulis into a small pan and add in the water and sugar. Cook down for 5-10 minutes until the raspberries disintegrate. Take off the heat and cool slightly before pushing through a fine sieve with the back of a spoon. Place the coulis in the fridge to cool and thicken completely.

Meanwhile in a large bowl, whisk the cream into stiff peaks. Place the creme fraiche into a separate bowl and do the same with this. Then add in the condensed milk and the vanilla. Stir together until well combined. Add the creme fraiche mix to the double cream and fold together.

Take the tin from the fridge and divide half of the cream mix between the six cases. Using the back of the teaspoon to flatten the mix evenly, making sure it goes into all the corners. Spoon over a few tablespoons of the coulis and using the edge of the spoon, marble the coulis through the cream. Dot over half the raspberries, then repeat the processor with the remaining ingredients.

Place in the freezer to set, preferably overnight. Remove from the freezer 30 minutes before serving and serve with extra raspberries and the leftover coulis.