



COOKING PASSION SINCE 1877

THE BEGINNING

Flashlight Dessert with Berries



Serves 4-6

INGREDIENTS

For the flummery

1 vanilla pod
600 ml whole **milk**
60 g sugar
100 g soft **wheat semolina**
Juice and zest of half an organic
lemon
2 **eggs**
2 tbsp icing sugar

For the cold berry soup

300 g berries
Juice and zest of half an organic
lemon
¾ litre currant juice
3 tbsp agave syrup
1 tbsp cornflour

For the salted caramel sauce

75 g **butter**
150 ml **cream**
½ tsp salt
150 g sugar

To serve

1 flashlight per guest

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Slice the vanilla pod lengthwise, place in a pan with the milk and sugar and then heat. Add the semolina and simmer at a low temperature for about 5 minutes while stirring. Remove the pan from the hob.

Separate the eggs. Stir the egg yolk quickly into the semolina mixture. Beat the egg whites until stiff and sprinkle in the icing sugar. Immediately fold the beaten egg white, lemon juice and zest into the semolina mixture. Rinse the flummery moulds or cups with cold water. Pour the semolina mixture into the moulds, smooth and chill for about 3 hours.

Sort the berries, wash them carefully and drain well. Heat 2/3 of the berries with the lemon and currant juice and the sugar in a pan. Mix the cornflour with 2 tablespoons of cold water until smooth and stir into the boiling fruit juice. Cook while stirring for 1 minute until the juice is slightly thickened. Remove the cold berry soup from the hob, season to taste with sugar and lemon zest and allow to cool slightly.

Put the butter in a saucepan. Add the cream and salt and melt it, stirring all the while. Melt the sugar and 3 tbsp water in another pan and caramelize until slightly brown. Stir the cream-butter mixture into the caramel and remove the pan from the heat.

Using a knife, remove the semolina flummery from the edge of the mould and turn it out onto a plate. Pour the cold berry soup into glasses. Garnish the flan with caramel sauce and the remaining berries and position the plate as a "lid" on the berry dessert. To serve, illuminate the glasses containing the cold soup from below with a small torch.