



Gooseberry fool in pretty Moroccan tea glasses with pistachio and ginger snap swirls

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Ingredients

Gooseberry Fool

1 recipe of custard (see below)
600g ripe gooseberries (or frozen)
2 tblsp water
300g caster sugar
150ml of double cream
½ a tsp of vanilla essence
1 tblsp sugar
Green blanched pistachio nuts, cut into slithers to decorate
Silver dragees to decorate

Vanilla Custard

1 vanilla pod
600ml double cream
5 egg yolks
1 tsp cornflour
3 tblsp caster sugar

Pistachio and ginger snap swirls

100g butter, at room temperature
90g glucose
180g caster sugar
90g plain flour
½ tsp ground ginger
50g blanched green pistachio nuts, chopped roughly

Method – Serves 6

Gooseberry Fool

- Put the gooseberries, water and most of the sugar in a pan and cook on a low heat until the fruit is soft.
- Puree in a blender and pass through a sieve.
- Taste and add more sugar if necessary, while it is still hot.
- zCool and chill.
- Make the vanilla custard, see recipe below.
- Whisk the cream and vanilla essence and sugar to a soft peak stage.
- To serve mix the cream, custard and puree together in a bowl to give a marbled effect (not totally mixed together) and spoon into Moroccan tea glasses and chill.
- Decorate with slithers of green pistachio nuts and silver dragees and serve with pistachio and ginger snap swirls.

Vanilla Custard

- Cut the vanilla pod in half lengthways and scrape out the seeds into a saucepan with the cream. Slowly bring to the boil.
- In another pan bring half a pan of water to the boil.
- In a clean glass bowl whisk the cornflour, sugar and egg yolks together.
- Pour the hot cream onto the egg mixture, quickly mixing it together, then place the bowl on top of the pan containing the boiling water.
- Stir the custard continuously until it is thickened.
- Pour it through a sieve to get rid of any lumps then cool and chill.
- Note if the custard looks like it's about to curdle, whisk in a tblsp of double cream to save it!

Pistachio and ginger snap swirls

Makes about 18 - 20 swirls

- Heat the oven 180c
- Place the glucose in a bowl in the microwave for 20 seconds.
- Mix the soft butter, sugar and glucose together until well combined.
- Add the dry ingredients and mix to dough, using your hands to form a ball. Chill.
- When you are ready to make the swirls, get a flat baking sheet and break off bits of dough forming them into 1cm wide x 10cm long lengths.
- Place the lengths wide apart on the baking sheet and press down with your fingers to flatten them, as they will spread during cooking.
- Cook until golden brown, approximately 6 –8 minutes –keep an eye on them!
- Take out of the oven and cool slightly. Cut into sail shapes.
- When you can touch them, carefully pick one up at a time and quickly wind around the handle of a wooden spoon to make the swirl.
- Remove carefully and place on a cooling rack to cool completely.
- Note if the swirls become too cold they will not wind around the spoon and will break very easily. If this happens do not panic pop them back into the oven and they will soften again. If this all seems too complicated and fiddly, homemade shortbread goes just as well with the gooseberry fool!