



BLACKBERRY & BLACK CURRANT PLATED DESSERT

by Dira ambassador Anton Emonds

INGREDIENTS

TIME: 3H

SERVES: 12

Blackberry Mousse

175gr Dira blackberry puree

25gr sugar

5gr gelatin

200gr whipping cream

Blackcurrant Crèmeux

230gr Dira blackcurrant puree

90gr sugar

110gr eggs

90gr butter

3gr gelatin

PREPARATION METHOD

Blackberry Mousse

Heat the blackberry puree and sugar to 60°C. Add bloomed gelatin and mix until smooth. Whip the cream to soft peaks, then fold into the blackberry mixture. Pipe into large spherical silicone molds and freeze.

Blackcurrant Crèmeux

Heat the blackcurrant puree, sugar, and eggs to 85°C while stirring. Add bloomed gelatin and cool to 40°C. Gradually add softened butter and blend until smooth. Pipe into small spherical silicone molds and freeze.

Blackcurrant Gel

250gr Dira blackcurrant puree
40gr glucose
75gr sugar
8gr pectin NH
25gr lemon juice

Blackberry Coulis

200gr Dira blackberry puree
40gr sugar

Vanilla Mousse

200gr pastry cream
4gr gelatin
200gr whipping cream
20gr icing sugar

Finishing & Decoration

100gr neutral glaze
Venne cress leaves

PREPARATION METHOD

Blackcurrant Gel

Heat the blackcurrant puree and glucose to 60°C. Mix the sugar with the pectin, then add to the puree and bring to a boil. Add lemon juice. Pour part into small silicone molds and freeze. Cool the remaining gel, then blend until smooth and transfer to a piping bag.

Blackberry Coulis

Heat the blackberry puree and sugar to a boil. Cool completely in the refrigerator.

Vanilla Mousse

Heat the pastry cream to 30°C, then add bloomed gelatin and mix until smooth. Whip the cream with the icing sugar to soft peaks, then fold into the pastry cream. Transfer to a piping bag fitted with a star tip and refrigerate.

Assembly & Decoration

Mix neutral glaze with 30gr blackcurrant gel. Glaze the blackberry mousse sphere until evenly coated. Arrange all components on the plate. Pipe the vanilla mousse and add the frozen blackcurrant crèmeux and gel inserts. Garnish with Venne cress and finish with blackberry coulis.



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