



CHERRY GRANITA AND FIG LEAF CREMOSA

This delicious, icy dessert is delicate, fragrant and full of contrasting flavours. The cream infuses overnight with the warm, coconut like aroma of fig leaf, then whips into a cloud of soft, custardy mousse. Paired with a bright granita of cherries and lime, it balances creamy richness with sharp, fruity freshness and is best served on slow summer evenings.

Prep time 60 minutes | Cook time 15 minutes | Serves 4

For the cremosa

300g double cream
1 fig leaf (about 10g)
3g (about 3/4 of a teaspoon) of powdered gelatin
3 large Burford Brown egg yolks
35g golden caster sugar
½ teaspoon vanilla bean paste or ½ of a vanilla pod

For the granita

75g caster sugar
75g water
1 fig leaf (about 10g)
300g pitted cherries (frozen are fine)
1 lime
A pinch of sea salt

To make the cremosa, scrunch the fig leaf into the cream and chill overnight to infuse.

The next day, measure 30g of cold water in a small bowl and sprinkle the gelatin over the surface. Set aside for 10 minutes.

In a large bowl, whisk the egg yolks, sugar and vanilla until well combined.

Heat the cream until it's bubbling gently at the edges, then remove and gradually pour the cream over the yolk-sugar mixture, whisking constantly. Return the cream to the saucepan over a gentle heat, whisking constantly for about 10 minutes, until the mixture reaches 80–82°C. Strain the liquid into a bowl, squeeze out the fig leaf and discard.

Whisk the gelatin into the egg mixture. Cover the surface with cling film and chill overnight or at least 6 hours. When ready to serve, whisk the mixture with an electric hand whisk until it resembles whipped cream.

To make the granita, start by making a simple syrup by heating the caster sugar and water in a small saucepan over a gentle heat, then bring to the boil until the sugar has dissolved and let it cool.

Transfer 50ml of the cooled syrup into a blender or food processor with the cherries and juice, the zest of 1 lime and a pinch of salt. Taste and adjust seasoning with extra sugar or lime to taste, then transfer to a shallow, wide container so that the mixture is no more than 1.5 cm deep. Freeze for 45 minutes before scraping around the edges, then return to the freezer and repeat, scraping any ice crystals every 30 minutes. Cover and keep in the freezer for up to 1 week, then let it sit at room temperature for 5-10 minutes before rescraping to serve.

To serve, divide the granita between glasses and dollop with the cremosa.



clarencourt.co.uk

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928



Clarence Court

