

Miele

Blueberry mousse with jasmine jelly and shortbread sherbet crumb

By Miele

1 hour, plus setting time

Preparation Time

20 minutes

Cooking Time

6 serves

Serves



INGREDIENTS

Jasmine jelly

275 g (1 ¼ cup) white sugar
330 ml (1 ½ cup) water
4 jasmine green tea bags
2 tbsp (40 ml) grapefruit juice, preferably
ruby grapefruit
4 sheets gold leaf gelatine
60 g (½ cup) fresh blueberries
6 glasses, approximately
200 ml each, chilled

Blueberry mousse

200 g fresh or frozen blueberries
75 g (⅓ cup) white sugar
2 ¼ leaves gold strength gelatine
2 tbsp (40 ml) sake
250 ml (1 cup) cream

Shortbread sherbet crumb

25 g (1 ½ tbsp) icing sugar, sifted
1 tsp freeze dried strawberry
or raspberry powder
¼ tsp bi-carb soda
½ tsp citric acid
75 g shortbread, approximately 5 biscuits
10 g (3 tsp) milk powder
45 g white chocolate

METHOD

Jasmine jelly

1. Place the sugar and water in a medium saucepan and bring to the boil on high heat, induction setting 8. Allow to cool for 5 minutes.
2. Add the jasmine green tea bags and grapefruit juice and brew for 8 minutes, remove tea bags.
3. Meanwhile, place the gelatine leaves in a bowl and cover with cold water, sit for 2 minutes, or until the gelatine is soft. Remove gelatine from the water and squeeze out any extra water.
4. Add the gelatine to the still warm jasmine syrup, stir well to combine. Allow to cool for 10 minutes.
5. Divide the blueberries and half of the jelly between the chilled glasses. Place into the fridge to set for 1 hour and 30 minutes, or until the jelly has set.
6. Pour over the remaining jelly between the glasses and return to the fridge to set for another hour, or until fully set.

Blueberry mousse

1. Place the blueberries and sugar in a small saucepan and cook on medium high heat, induction setting 7, for 3 minutes, or until the blueberries are soft. Allow to cool slightly.
2. Place the gelatine leaves in a bowl and cover with cold water. Allow to stand for 2 minutes, or until the gelatine is soft. Remove from the bowl and squeeze out any extra water. Stir through the still warm blueberries.
3. Blend or process the blueberry mixture with the sake until smooth, allow to stand at room temperature for 1 hour.
4. Whip the cream to soft peaks, gently fold half through the blueberry puree. Add the remaining cream to the mixture and fold together gently until combined.
5. Divide the blueberry mousse on top of the set jelly.

Shortbread sherbet crumb

1. Combine the icing sugar, freeze-dried powder, bi-carb soda and citric acid together in a small bowl.
2. Crumble the shortbread and combine with the milk powder in another bowl.
3. Melt the white chocolate in a small saucepan on low heat, induction setting 2, for 3 minutes or until melted.
4. Add the shortbread mixture to the white chocolate and stir until evenly combined. Cool slightly and stir through the icing sugar mixture.

To serve

1. Top each glass with the shortbread sherbet crumb and fresh blueberries.

Sustainability tips to make your ingredients go further

- Reserve ½ cup of the jasmine syrup before adding the gelatine for the 'Remains of the day' cocktail recipe.

Hints and tips

- Gluten free biscuits can be used instead of shortbread.
- An easy way to crumble the shortbread into crumbs is by placing the shortbread into a zip lock bag and rolling with a rolling pin.
- There are different strengths of gelatine: titanium, bronze and gold. Each has a different setting strength; we found gold works best in this recipe. It is available from gourmet cooking stores and specialty supermarkets.