

WHITE CHOCOLATE AND RASPBERRY DOME

(reprinted with permission from Eric Lanlard)

100g (3½oz) white chocolate, roughly chopped
10g (¼oz) golden caster sugar (or regular sugar)
1 egg yolk
10g (¼oz) cornstarch
50ml (2fl oz) milk
1 gelatin leaf (about 2.5 g)
250ml (9fl oz) whipping cream
30 raspberries
6 thin Palets Breton (recipe follows)
8 tbsp apricot jam
pink food coloring
tempered white chocolate for decoration

Melt the white chocolate in a heatproof bowl set over a saucepan of barely simmering water, making sure the surface of the water does not touch the bowl. Leave to cool slightly. In a separate heatproof bowl, whisk the sugar and egg yolk until pale and fluffy, then fold in the cornstarch.

Heat the milk in a saucepan, then pour over the egg mixture and whisk until smooth. Pour the mixture back into the pan and cook over a medium heat for 2–3 minutes, stirring continuously, until it has thickened. Meanwhile, soak the gelatin in cold water until softened. Stir the custard into the melted white chocolate. Squeeze out the excess water from the gelatin and add to the warm chocolate mixture, then stir together until the gelatin has melted. Leave to cool.

Whip the cream to soft peaks, then fold into the cooled custard. Divide the mousse among 6 individual dome silicone molds, filling them half full. Arrange 5 raspberries over the mousse in each mold, then spoon over the remaining mousse. Place the mold in the freezer for at least 4 hours until set solid.

Melt the apricot jam in a small saucepan, then pass through a sieve until smooth. Return the glaze to the pan and stir in the food color. Turn each mold out on to a cooling rack. Pour the glaze over the frozen domes to cover – the glaze should set within 30 seconds. Using a palette knife carefully lift each on to a Palet Breton biscuit. Chill in the refrigerator until ready to serve.

PALETS BRETON

(slightly modified from Eric Lanlard's recipe)

2 egg yolks
85g (3oz) golden caster sugar (or regular sugar)
85g (3oz) unsalted butter, softened
140g (5oz) plain flour, plus extra for dusting
1 tsp baking powder
2 generous pinches of Gu erande salt

In a bowl, whisk together the egg yolks and sugar until pale and fluffy, then add the butter. Sift the flour, baking powder and salt together, then add to the mixture and combine together to form a smooth dough. Turn out on to a lightly floured surface and shape as a flat disk. Cover with plastic film and chill in the refrigerator for one hour.

Roll the dough about 3/8 inch thick and bake in a 350F oven for about 20 minutes. While still warm from the oven, cut disks the same size as your dome mold for the mousse. Leave to cool completely before assembling the dessert.