



Gabriel Gaté – Darriwill Farm
Recipe Cards Spring 2008

Red Berry and Red Wine Mousse

Serves 6



Ingredients

150 ml red wine
(Darriwill Farm shiraz merlot is great)

3 tbsp caster sugar

1/3 vanilla pod (Darriwill Farm)

1 bottle 250 ml Very Berry sauce
(Darriwill Farm)

2 gelatine leaves (Darriwill Farm)

300 ml whipped cream

400 g strawberries, washed

200 g blueberries, washed

200 g raspberries

Method

This dessert is just right for a dinner party and it's lovely served in a glass so your guests can see through it. Prepare the mousse one day before serving it or at least 6 hours.

Place red wine, half the caster sugar and the vanilla pod in a saucepan. Bring to the boil and simmer for 5 minutes. Add the Very Berry sauce, bring to the boil and simmer for 2 minutes. Transfer the preparation to a large bowl.

Meanwhile, cover the 2 gelatine leaves with cold water in a bowl. After 10 minutes, lift the gelatine leaves from the water and squeeze out the excess water. Drop the gelatine leaves (discard the water in the bowl) in the warm berry sauce and whisk until the gelatine has all melted. Allow the berry sauce to cool – you can place it over a bowl of cold water containing ice to accelerate the process if you wish.

When the preparation is cold (not set) fold in 2/3 of the whipped cream.

Spoon a little of the mousse into 6 glasses or bowls and top with two-thirds of the berries. Add the remaining mousse which will sink down, then refrigerate for at least 6 hours to set.

When set, top the mousse with the remaining cream – use a piping bag if you wish. Garnish with remaining berries and serve.

Gourmet Food, Gifts & Wine Merchants
www.darriwillfarm.com.au