

Gingerbread Dacquoise with Blackberries

With **Joseph Cartron Crème de Mûre des Roncières**

- 3 whites of egg
- 30g caster sugar
- 40g Almond powder
- 15g Gingerbread powder (Gingerbread dried and mixed)
- 50g icing sugar
- 15g flour
- 400g wild Blackberries
- 10g butter
- 1 gelatine leaf soaked in a bowl of cold water
- 1 spoonful of glucose
- 4g of mixed spices (cinnamon, ground aniseed and coriander powder)
- 3cl of **Joseph Cartron Crème de Mûre des Roncières**

RECIPE: Heat the oven to 180° (Th 6). Beat up the egg whites with the caster sugar. In a bowl, mix the almond powder, the icing sugar, the gingerbread powder, the spices, the flour and fold into the firm egg whites. Spread on buttered baking paper and cook for about 12mn (the Dacquoise must remain soft). Whip up 100g of Blackberries. Add 2cl Crème de Mûre, cook and incorporate the gelatine leaf. Spread 1cm thick in a pan and leave to settle in a cold place.

Whip up 100g of Blackberries with a spoonful of glucose and place in a Sorbet maker (the Sorbet can be replaced by whipped cream with Blackberry purée). Fry up the rest of the Blackberries, let them caramelize and deglaze with 1cl of Crème de Mûre

PRESENTATION: Cut up the Dacquoise into 4 rectangles. Place the jelly on each piece of Dacquoise. With spoons make 3 sorbet or cream dumplings per plate and place on the pudding. Place the fried Blackberries at the bottom of each plate.



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