



FRESH SUGGESTIONS

10 portions

Ingredients

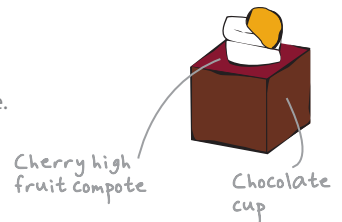
Chocolate cup

- 10 5/5cm chocolate cups
- 250 g Cherry high fruit compote
- 150 g Whipping cream
- 15 g Almond syrup
- qs Flaked roasted almonds



Chocolate cup

Fill the cups with the cherry high fruit compote. Whip the cream to form a Chantilly and fold in the almond syrup. Garnish with flaked roasted almonds.



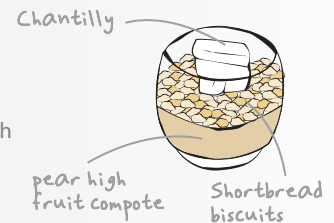
Pear with shortbread & Chantilly

- 400 g Pear high fruit compote
- 50 g Shortbread biscuits
- 250 g Whipping cream
- 25 g Caster sugar



Pear with shortbread & Chantilly

Spoon the pear high fruit compote into the base of each glass. Top with crushed shortbread biscuits. Garnish with the cream and sugar whipped together into a stiff Chantilly cream.



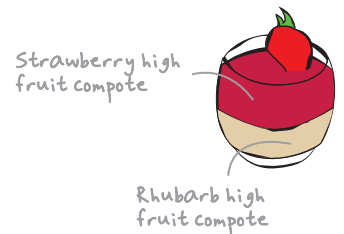
Fruit duo

- 400 g Strawberry high fruit compote
- 400 g Rhubarb high fruit compote



Fruit duo

Spoon the rhubarb high fruit compote into the base of each glass. Cover with a layer of strawberry high fruit compote.



Chocolate & raspberry mousse

- 300 g Raspberry high fruit compote
- 300 g White chocolate
- 500 g Whipping cream



Chocolate & raspberry mousse

Make a ganache: melt the white chocolate over a bain-marie and stir in 100g of warm cream. Whip the remaining cream. Fold into the ganache. Spoon the mixture into ramekins. Refrigerate until set. Cover with a layer of raspberry high fruit compote.

