



Layered thyme & lavender mousse

Method

- 1 Put 125ml of double cream and 1 tbsp of sugar separately into two saucepans. Bring to a simmer and add the lavender to one and the thyme to the other.
- 2 Soak and squeeze the gelatine leaf and add half to each pan, remove from the heat and transfer to 2 bowls.
- 3 Whisk the egg whites to soft peaks, put half into each bowl and gently mix in with a spatula or metal spoon.
- 4 Build the verrine using a piping bag and carefully add some cherry jam between each layer.
- 5 Set in the fridge for 1 hour.

Advice

Don't mix the eggs too much, a gentle folding action with a metal spoon or spatula keeps the mixture as light as possible.

Serving Suggestion

Serve with parsnip ice cream (see page 192).

Variation

These flavours are both rather strong so you could substitute one of them for vanilla, it's less adventurous but also less risky if you have lots of people for dinner.

MOUSSE VERRINES

Ingredients

- 250ml double cream
- 2 tbsp sugar
- 1tsp dried lavender
- 1tsp dried thyme
- 1 gelatine leaf
- 2 egg whites
- 80g cherry jam

Preparation time

20 minutes

Chilling time

1 hour

Serves 8 (100ml glasses)