

BITTER FROZEN BERRIES WITH WHITE CHOCOLATE CREAM

SERVES SIX

Years ago, when I was the pastry chef at Kensington Place restaurant in West London, one of my colleagues in the kitchen “leaked” the recipes from the pastry book of the legendary Ivy restaurant. This highly coveted document, of which I only caught an irritatingly short glimpse, included the recipe for the celebrated Scandinavian iced berries with white chocolate sauce. This was a myth of a dish among pastry chefs, and I couldn’t forgive the man for depriving me a chance of copying the original recipe (obviously, this was well before the age of smartphones and digital cameras). This dish was inspired by the memory of that elusive recipe.

Use a mixture of berries here, either fresh or from a frozen package, and keep them all in the freezer until you prepare the dish. Make sure you have a sufficient amount of sharp berries—black currants and red currants—to balance the sweetness of the white chocolate. The white chocolate ganache needs to be kept cold in the fridge for at least 5 hours before you can whip it up.

First prepare a white chocolate ganache. Place the chocolate in a heatproof bowl. Pour $\frac{2}{3}$ cup/160 ml of the cream into a small saucepan and bring to a boil, making sure it doesn’t spill over. Pour the cream over the chocolate and stir until all the chips have melted. Leave to cool before covering the bowl with plastic wrap and chilling it in the fridge for at least 5 hours or overnight. When ready to serve, place the remaining 1 cup/240 ml cream in a bowl and add the ganache. Whisk together—by hand or with a handheld mixer—until very runny peaks form. Take care not to pass this stage, as the cream will separate if it’s overwhipped.

Place the frozen berries in a plastic bag, place on a flat surface, and bash a few times with a rolling pin until the berries are roughly crushed. Pour them into a bowl, add the bitters and sugar, stir until the sugar dissolves, and leave to rest for 5 minutes, until the berries are semifrozen.

Divide the cream among glass bowls and spoon the berries on top. Alternatively, place the cream in a mixing bowl, add the berries, and swirl through before spooning into individual bowls. Finish with a few drops of the bitters and serve with a cookie alongside.

3 oz/90 g white chocolate, chips or a block broken into very small pieces
1 $\frac{3}{4}$ cups/400 ml heavy cream
13 $\frac{1}{2}$ oz/380 g fresh (see headnote) or frozen berries (raspberries, blackberries, black currants, and red currants; about 3 cups)
generous 2 $\frac{1}{2}$ tbsp/40 ml Angostura bitters, plus a few extra drops to finish
3 tbsp confectioners’ sugar
6 biscotti or another hard cookie, to serve

Frozen berries
w/ white
choc cream