

## RED FRUIT

A recipe from Peter Goossens

HOF VAN CLEVE  
PETER GOOSSENS





Recipe for four

## Coulis of red fruit

Ingredients:

- 100 g granulated sugar
- 150 g water
- 2 pinches black pepper
- 2 tablespoon lemon juice
- 300 g red fruit

Method of preparation:

Boil the water sugar and leave to cool.

Blend with the fruit and freshen up with a few drops of lemon juice.

## Yogurt / lime crème

Ingredients:

- 50g sugar
- 15 g water
- 30 g egg yolk
- 1 sheet gelatine
- 180 g Pur Natur Greek style yogurt BIO
- ½ vanilla pod
- ½ lime
- 200 g cream 40%

Method of preparation:

Beat the egg yolks in a food processor.

Boil the water and sugar, add the squeezed gelatine.

Pour the syrup on to the egg yolks and beat the mixture to an airy consistency. When the mixture begins to cool, add the yoghurt, vanilla grains and the zest of half a lime. Fold in the half-whipped cream.

## Finish

Place some chopped red fruit (strawberries, raspberries, blueberries, blackberries) in a deep dish. Add some beautiful dots of the yoghurt crème, finish with some mint leaves, crumbled meringue and serve, keeping the coulis separate.

Enjoy.

Photography: Heikki Verdurme