



# Desert island desserts

*We're coming straight from the '70s with the inspiration for these desserts. Create a showstopping finale for the end of your glamorous dinner party or something pretty to mix up your midweek takeaway*

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## Raspberry ripple chocolate mousse

What do you dream about at night? I dream of dark chocolate mousse rippled with boozy raspberry and lashings of whipped cream being spoon-fed to me by someone like Steve Coogan (insert your own weird crush here) while on a cloud surrounded by poodle puppies. It's rich, decadent and a dessert worthy of this dream.

### For the chocolate mousse, you will need:

250 grams of dark chocolate  
8 eggs separated  
120 grams of caster sugar  
A sprinkle of sea salt  
250mls of double cream  
A handful of slivered almonds to scatter

### For the raspberry ripple, you will need:

200 grams of fresh or frozen raspberries  
A little booze of your choice (I used brandy but amaretto, Frangelico or sherry would all be lovely)

### How:

1. Melt the chocolate with the pinch of salt in a bowl over a saucepan of simmering water

2. Combine the booze and the raspberries in a saucepan and heat through until they become a runny sauce
3. Separate your eggs into two bowls
4. In one bowl whisk (to save your arms aching, go electric) together the sugar and egg yolks till smooth
5. In the other bowl whisk your egg whites until they're firm cloudy peaks
6. Once melted take the chocolate off the heat and add half the double cream
7. Let the chocolate cool a little and then combine the chocolate mix with the egg yolk mix stirring fast till combined
8. Add in one large spoonful of the egg whites to the chocolate mix and try and lighten the mixture ready to add in the rest
9. Gently fold in the rest of the egg whites until everything looks all as one
10. As you transfer the luscious mixture into either one big bowl (like ours) or lots of little ones - ripple through the raspberry sauce as you're spooning it in
11. Leave the mousse in the fridge for a few hours to set
12. Just before you're ready to serve whip the rest of the cream ready to decorate with fresh raspberries and slivered almonds →





## Rhubarb and milky rose jelly

Perfumed with rose and cardamom, this tastes as sweet as it is sour with pink rhubarb. You can do what you like - I love to marble these two jellies together but they look just as lush layered. Eat after something equally as indulgent and reminiscent of times gone by, like salmon en croûte or a plate of radish roses and whipped butter.

**For the rhubarb jelly, you will need:**

300 grams of chopped rhubarb  
750mls of water  
300 grams of caster sugar  
7 gelatine leaves (available from the baking section in all good supermarkets)

**How:**

1. Put the chopped rhubarb with the water into a saucepan with a lid and simmer for an hour until the rhubarb is cooked, the water is pink and rhubarb scented
2. Take it off the heat and strain it through a colander to remove all of the rhubarb
3. Put the liquid back into the saucepan, stir in the sugar till dissolved
4. Soak the gelatine leaves in a bowl of cold water and once soft add into the rhubarb water. Stir until gelatine leaves are dissolved

**For the milky rose jelly, you will need:**

250mls of full fat milk  
250mls of double cream  
4 gelatine leaves  
5 cardamom pods crushed  
2 tablespoons of rose water  
2 teaspoons of vanilla extract  
50 grams of sugar

**How:**

1. Simmer the milk, cream, cardamom pods, sugar, rose water and vanilla together in a saucepan until infused
2. Soak the gelatine leaves in a bowl of cold water until soft
3. Strain the milky liquid to remove the pods and put the liquid back into the same saucepan
4. Add the leaves to the hot liquid and whisk until the leaves have dissolved

If you're wanting to marble them together add your first jelly to your mould and wait for it to slightly set. Then ripple through the other jelly (the liquid does this naturally but you could also use a knife to help) and repeat with the other one until both mixes are done and your mould is full. If you want to layer them, wait till your first jelly is fully set in the mould before pouring over the rest so that the colours don't blend. →

## Coconut pandan puddings

These little puddings taste like a holiday somewhere hot. Between the creamy coconut and the amazing texture of tapioca, they're good to serve after something spicy. They're also vegan and ever-so-lovely served with pineapple, mango or passion fruit on the side to make you feel like sunshine.

### For the puddings, you will need:

400 grams of tapioca pearls in two different colours, available at all Asian grocers  
One tin of coconut milk  
Zest of half a lime  
4 tablespoons of sugar

### For decoration, you will need:

Half a cup of coconut cream  
Half a cup of coconut butter  
1 tsp of pandan extract  
Juice of half a lime  
1 tablespoon of sugar

### How:

1. Measure out 200 grams of each of the tapioca pearl colours and put two small saucepans of water on the hob to boil
2. When the water is almost boiling add in the pearls to their separate pots and boil until they're nearly translucent
3. While waiting for them to turn, fill up two separate big bowls of cold water and fill with ice
4. Once translucent, drain the pearls in a colander and pour into the cold water to stop them cooking further and to separate them
5. Once both colours of tapioca pearls are chilled in the water, drain them into two bowls
6. Add in half a cup of coconut milk and two tablespoons of



sugar to each bowl and stir until combined

7. Get your moulds ready (you can choose whatever shape you fancy) and start layering the different colours to make the effect you want

8. Once the moulds are full, pop them in the fridge for at least four hours. As the tapioca chills it will start turning gelatinous and will set

9. In a big bowl whip all the decoration ingredients together and pop into the freezer about ten minutes before you're ready to ice the tapioca puddings. I filled a piping bag and iced the tops of mine just after releasing them from their moulds. You could also drizzle on top and skip the pain of a piping bag ♦