



Raspberry Terrine

SERVES: 10 | TOTAL TIME: 4 HOURS 30 MINUTES (INCLUDING CHILLING TIME)

INGREDIENTS

- 2 sheets gelatine
- 300 g fresh raspberries
- 600 mL cream
- 250 g mascarpone
- ½ vanilla pod, seeds reserved
- 75 g icing sugar
- 75 mL white wine vinegar
- 75 mL cold water
- 12 sponge finger biscuits
- Toasted flaked almonds to decorate
- Edible silver balls to decorate

DIRECTIONS

- 1. Line a 21 cm x 8 cm x 7 cm loaf tin with baking paper, leaving a little extra overhang.**
- 2. Soak gelatine in cold water.**
- 3. Mash 125 g raspberries with a fork, then pass them through a fine sieve to make a puree. Discard the seeds.**
- 4. Whisk 450 mm of cream with the mascarpone, vanilla, and icing sugar until stiff peaks form.**
- 5. Drain gelatine and dissolve it in 2 tbsp slightly cooled boiled water. Stir 2 tbsp gelatine mixture into the raspberry puree and the remainder into the cream mixture.**
- 6. Combine white wine vinegar and cold water together in a shallow bowl.**
- 7. To assemble, put a little cream in the bottom of the tin to create a layer approximately ½ cm thick. Drizzle over a third of the puree. Working quickly dip sponge finger biscuits into the white wine vinegar mix and place them in the tin to create a layer.**
- 8. Add more cream on top of the biscuits and then add the remaining raspberries, pushing them into the cream. Drizzle with half the remaining puree and repeat with a final layer of cream, puree and soaked biscuits. Finish with a final layer of cream. Fold the overhanging baking paper to cover the terrine and chill in the fridge for 4 hours, or overnight.**
- 9. To serve, whip remaining cream, turn terrine out onto a platter and top with whipped cream, flaked almonds and silver balls.**