



# Miss Windsor's Pink & Spicy Gooseberry Raspberry Fool

**Preparation time: approx. 1 hour**

**Serves 6 - 8 delightful guests**

## Ingredients

- 540g (approx. 3 & 1/3 cups) pink gooseberries and raspberries
- a sprinkling of golden caster sugar (for the raw gooseberries)
- 1 x heaped tablespoon of golden caster sugar (for the pulped gooseberries)
- a couple of pinches of ground ginger & ground cinnamon
- 500ml (approx. 2 cups) double cream
- 1 heaped tablespoon of golden caster sugar (to sweeten the cream)
- for decoration: sprigs of rosemary or mint
- for decoration: pink gooseberries & raspberries

## Equipage

- 1 large pudding basin or heat-proof bowl
- electric hand-whisk
- a selection of teacups or small vessels

## Method

1. Prepare your gooseberries – 'top and tail' is the correct method - so use a knife to remove the stalks!
2. Now, thoroughly wash your pink gooseberries.
3. Transfer to a pudding basin or similar, and sprinkle generously with golden caster sugar.
4. Promptly fill your kettle with water, then boil.
5. Darlings, to prevent your pudding basin from cracking, place an old saucer on the bottom of a large saucepan.
6. Once the kettle has boiled, carefully pour the water into the saucepan until it's quarter filled.
7. Moving on swiftly! Place your pudding basin onto the saucer, then carefully pour in the boiled water until it's about halfway up the basin.
8. Transfer to the hob and boil the water on a high heat, then once boiling reduce to a simmer. Stir a few times with a metal spoon - the gooseberries are ready when broken-up and watery.
9. Drain off the excess water using a colander, then place the colander into a large mixing bowl.



10. Using a traditional potato masher, beat the gooseberries to a pulp through the colander.
11. Darlings, now you'll witness the 'fruits of your labour' – a bowl of glorious pink pulp!
12. Roughly break the raspberries into the pink pulp, then give it a gentle squish-squash with the potato masher. Stir with a metal spoon until well blended.
13. Onto the next step: stir in 2 heaped tablespoons of golden caster sugar - add more if too tart!
14. Stir in 2 pinches of ground ginger, along with 2 pinches of ground cinnamon - add a trifle more if you desire!
15. Using your electric hand-whisk or manual whisk, thoroughly whisk together the double cream and 1 heaped tablespoon of golden caster sugar. Whizz ingredients until blended and the cream has thickened.
16. Darlings, now it's time to dazzle your guests with your exquisite taste! Just like Miss Windsor - go for vintage china teacups or something of similar quality, size, and appearance.
17. Gently place 1 heaped dessertspoon of the creamy mixture into each teacup or small bowl. Then with a steady hand, drizzle 3 teaspoons of the gooseberry mixture on top - repeat process until you have 2 layers of each - finishing with a glorious layer of the fruity stuff!
18. Now, decorate your delectable re-creation of Miss Windsor's Pink & Spicy Gooseberry Raspberry Fool with a sprig of rosemary/mint and a raw gooseberry/raspberry.
19. Darlings, your culinary delight is now ready to be served - Voila!

*Miss Windsor x*