

White Chocolate & Yorkshire Rhubarb mousse with Ginger Sorbet

for the mousse

3 sticks rhubarb	200g water	200g sugar	1 egg yolk
1 tbsp white wine		125g white chocolate	
1 leaf gelatine (soaked in cold water)		250ml whipping cream	

Boil the sugar and water together to make a syrup.

Cut the rhubarb the same height as the moulds (4 moulds required approx 5-6cm high, 3cm diameter). Then cut the rhubarb pieces into thin slices across the length and place in warm stock syrup for 45mins – 1hr.

Line the inside of the mould with assitate then line the mould with slices of rhubarb all the way round and place on a tray.

Place the egg yolk in a bowl with wine and whisk over simmering water until pale and thick (not scrambled). Add the pre-soaked gelatine and whisk in, then add the white chocolate and mix to a smooth consistency. Leave to cool, then add soft peak cream, fold in and pipe into moulds. Set in fridge for 2-3 hours. Remove from mould and remove assitate.



for the ginger sorbet

275g caster sugar	400g ginger ale
50g fresh ginger,	peeled 1 juice of lemon

Bring to the boil the sugar, fresh ginger and half of the ginger ale then simmer for 15 minutes. Remove from the heat and add the rest of the ginger ale and lemon juice.

Place in a ice-cream machine and churn until frozen (without a machine, place in a container and put in freezer and whisk every 30 minutes until frozen).

for the tuile biscuit

85g butter	85g icing sugar
90g egg whites	85g plain flour

Cream the butter and sugar in a large bowl. Add the egg whites and flour and mix to a smooth paste. Chill for 1 hour.

Spread a small amount on a non-stick, silicone mat.

Place on a tray and cook for 8-10 minutes at 170°C in the oven.

Remove and shape while still hot. Store in an airtight container.

