

Wafer Baskets with Bramble Fool

Serves 6-8

Ingredients:

Tuiles

- 50g butter
- 50g icing sugar
- 50g flour
- 1 Egg white

Fruit fool

- 100g soft fruit e.g.. Raspberries, strawberries
- 25g caster sugar
- 70 ml fresh whipped cream
- Bramble to taste

Method:

1. Mix all ingredients, rest for one hour.
2. Spread to required shape and size (medium scone cutter).
3. Bake at 190°C.
4. While hot mould biscuits to required shape and leave to cool.
5. Stew fruit gently with sugar. Pass through a sieve. Cool.
6. Mix together with the cream and serve in coupes (individual serving dishes).