



PINK ROSE
Valentine's appeal

VANILLA CREAMS WITH RHUBARB AND RASPBERRY DRESSING

These velvety smooth puddings and tart fruit make for a delicious combination with the added luxury of white chocolate.

Serves 4

55g/2oz good white chocolate, broken into small pieces
1 vanilla pod, split
300ml/ ½ pint double cream
250g thick Greek yogurt

Rhubarb and raspberry dressing
2 oranges, juice only
50g/ 1 ¾ oz caster sugar
2 medium rhubarb sticks
150g raspberries

1. Place the chocolate into a heatproof bowl and with the tip of a small knife, carefully scrape out all the vanilla seeds and add to the chocolate. Set the bowl over a pan of simmering water, until just melted. Set aside to cool slightly.
2. Lightly whip the cream and stir in the Greek yoghurt. Gently fold in the melted chocolate and spoon into moulds. Place in the fridge and chill for 6 hours or overnight if possible.
3. To make the dressing, place the orange juice and sugar into a large shallow pan and place over a medium heat until the sugar has dissolved. Turn up the heat and reduce by half. Add the rhubarb and cook for 1 minute.
4. Place the raspberries in a bowl, pour over the hot rhubarb dressing and set to one side to cool.
5. Turn the moulds out onto a serving plate and spoon around some of the fruit dressing. Serve straight away.
6. If you have problems un-moulding, dip the moulds into boiling water for 5 – 10 seconds – no longer or you'll spoil the shape!

