

Creamy Gooseberry Fool



Mrs Darlington's

SIGNATURE RECIPE SERIES

Gooseberry fool is a classic English dessert, it's quick and easy to make, perfect for a last-minute dinner party.

Mrs Darlington



Serves: 6

Preparation Time: 10 minutes, plus chilling

Ingredients:

200g / 7oz Greek yogurt

1-2 tbsp icing sugar

1 tsp vanilla extract

200ml / 7fl oz double cream

1 Jar of Mrs Darlington's Gooseberry Jam

Instructions:

- ◆ Put the yogurt in a bowl, add the icing sugar and vanilla extract and beat until smooth.
- ◆ Whisk in the double cream until the mixture resembles soft peaks. Carefully ripple through the Gooseberry jam, reserving a little. (If the jam is a bit too firm, place in a separate bowl and mix to loosen the set, then add to the fool mixture).
- ◆ Using a spoon, divide into 6 ramekins, small glasses or bowls.
- ◆ Finally, place a small amount of the reserved gooseberry jam on top of the fools.
- ◆ Chill until ready to serve.

Mrs Darlington's top tip "This recipe also works well with Mrs Darlington's Rhubarb and Ginger jam".