

Chocolate posset, cranberry compote and pistachio shortbread

Serves 4

Chocolate posset

Posset is amazingly simple to make, the resulting silky texture is almost magical. At Christmas a cranberry compote is the perfect accompaniment.

Ingredients for the cranberry compote

100g cranberries
80ml red wine
40g sugar
Zest and juice of one orange
1 shallot - finely diced
1 cinnamon stick
1 star anise

Method of work

1. Place all ingredients into a pan and bring to the boil
2. Turn down and simmer for 30 minutes or until all is soft and becomes a sticky consistency looking like jam

Ingredients for the posset

250ml milk
250ml cream
100ml egg yolk
50ml sugar
1 orange juice and ½ zest
30g dried cranberries
15ml white wine vinegar
240g dark chocolate - 50% to 60%

Method of work

1. Scald the milk and cream just bringing it to just under boiling
2. Whisk the yolks and the sugar together in a bowl
3. Pour the milk and cream over the egg mix whilst whisking all the time
4. Put back into the pan and add the orange zest and juice with dried cranberries and vinegar

5. Place back on a medium heat not allowing it to boil and you are looking for the mix to coat the back of the spoon without running all off, then add the chocolate and mix well
6. Pour into the preferred dishes and allow to set in the fridge. These can be kept in the fridge for up to 3 days
7. When serving add the cranberry compote on top and around and finish with segments of clementine or orange

Pistachio shortbread

We like to use rice flour in our shortbread as this gives it a more crumbly texture. Adding pistachios and cinnamon sugar too is our nod to Christmas.

These shortbread will add a crunch your dessert when served alongside the chocolate posset.

Ingredients for the shortbread

135g flour

15g rice flour

100g butter

55g sugar

75g chopped pistachios

Cinnamon sugar to dust (50g sugar and 5g ground cinnamon)

Method of work

1. Sieve the flours together into a bowl
2. Mix together the butter and sugar to a smooth paste in another bowl
3. Now crumb the fat mix into the flours and pistachio, bring to a smooth dough working it in quickly
4. Roll out into a rectangle approx. 1cm deep and allow to rest in the fridge
5. After 15 minutes of resting, create small holes with a fork ensuring not to go fully through to the work surface, 50% depth is good. Bake at 140°C until crisp this will take around 40 minutes
6. When you have removed from the oven cut into finger size pieces with a serrated knife whilst hot and then sprinkle with cinnamon sugar and allow to cool.