



The classical Red fruits Charlotte

Market check list for 4 people:

- x 150 grs of red fruits (raspberries, stawberries, blueberries etc..)
- x 300 grs of cottage cheese
- x 80 grs of cream
- x 50 grs of sugar
- x 50 grs of icing sugar
- x Vanilla powder
- x 1 leaf of gelatin
- x 20 “boudoir” biscuits*

Put first the leaf of gelatin in a bowl with some cold water for about 10 min.

During this time, cook on a medium hit, the red fruits covered with water, with the sugar and a pinch of vanilla powder to make a fruit sirop. Mash the fruits with a spatula or if you prefer mix quickly this preparation.

Cut one side of the biscuits to make them able to stay upright. Soak the back of each biscuit in the fruit sirop. When it's done you can add the gelatin to the fruit sirop (if the fruit sirop is cold, warm it before adding the gelatin).

In another bowl prepare the chantilly, wipping the cream with the icing sugar. To have a nice consistency of chantilly, you need to use a very cold cream and very cold bowl and whisk (put all the elements in the freezer 15 minutes before). Add the cottage cheese to your chantilly and mix this preparation with the fruits sirop.

Put a disk on a plate with some parchment inside and start lining it with the biscuits. Do it gentely for the edges and then do not hesitate to mash some biscuits to cover entirely the bottom of the disk. Fill in with the preparation and put the Charlotte into the fridge for 6 to 12 hours (the best is to let it for one night).

Remove the disk and cover the top of your Charlotte with some red fruits. You can make a nice knot with a satin ruban on your charlotte to give it an elegant look.

* For home made "boudoir" biscuits:

2 eggs, 20 grs of flour, 20 grs of corn starch, 40 grs of sugar, icing sugar

Sift the flour and the corn starch together. Whisk the egg whites, adding little by little the sugar. When your whites are well fixed, you can add the yolks keeping on whisking. Then add little by little the flour and the corn starch, incorporating it gently to the eggs with a spatula. When your preparation is ready, lay your biscuits on some parchment with a piping bag and sprinkle with icing sugar. Wait 5 minutes and sprinkle again. Bake the biscuits for 15 minutes at 180°C.