

## Rote Grütze

### Red berry pudding

750 g Frozen berry mix  
250g pitted of cherries  
5 tbsp caster sugar  
3 tbsp cornflour  
½ cup water  
Zest of ½ lemon

### Vanilla sauce

250 ml heavy cream  
250 ml milk  
1 vanilla bean, pulp and pod  
6 egg yolks  
80g caster sugar

### Red berry pudding

1. Mix frozen berries, cherries, sugar and ½ cup of water in a saucepan and heat on high heat, induction setting 8.
2. Mix cornflour with 2 tbsp of cold water to dissolve.
3. Add the cornflour mix to the berries and bring to the boil on high heat, induction setting 8-9. Keep stirring until it thickens. Remove from heat. Add lemon zest and stir through the mixture.
4. Divide the pudding (Rote Grütze) into 4 dessert bowls and place in the refrigerator to cool.

### Vanilla sauce

1. In a medium saucepan, add the cream, milk and vanilla bean. Bring to a simmer (scald the mixture) on medium-high heat, induction setting 7. Include both the vanilla pulp and pod for maximum flavour. Remove the saucepan from the heat when the mixture begins to slightly froth around the edges of the saucepan, set aside.
2. Separate the egg whites from the yolk.
3. Whisk egg yolks with caster sugar in a bowl until creamy, light and thickened.
4. Add the infused vanilla milk mixture to the creamed egg mixture and combine. Place the mixture back into the saucepan on medium-high heat, induction setting 7-8, stirring continuously until the mixture thickens and coats the back of a spoon. Place in the refrigerator to cool.

### To serve

1. Remove the puddings and vanilla cream from the refrigerator.
2. Spoon the vanilla cream on top of the pudding and serve.

Serves 4

Preparation time 20 minutes

Cooking time 15 minutes

### Hints and tips:

The leftover egg whites can be frozen for up to 3 months.



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week  brisbane

Lumiere  
EVENTS + CULINARY STUDIO

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