

CHERRY AND CHOCOLATE



“For this dish I wanted to work with the beautiful cherries we are getting locally in the summer and create a combination which would also go well with dark chocolate. The blancmanger, which traditionally mixes almond milk and whipped cream, adds a bit of richness to the dish and balances the textures. For this dish I like to keep the blancmanger very cold when serving, as it helps maintain a fresh mouth feel and a good flavour profile.”