

Terrine de Brioche aux Framboises



Serves 4 **Prep 20 mins**

Refrigeration: 1h

Easy

Ingredients

300g raspberries
6 brioche slices
7g vanilla sugar
oblong cake tin

For the Chantilly cream

200ml double cream, very cold
16g icing sugar

1. Cover the inside of the cake tin with cling film to enable you to get the mould out more easily. Pass 250g of the raspberries through a sieve and catch the juices in a bowl.
2. To make the Chantilly cream: it is imperative that all the ingredients, especially the cream must be as cold as possible. Put the bowl and the blades of the whisk in the fridge before using. Use an electric whisk to beat the cream until stiff peaks form. Add the icing sugar slowly to the mixture, a spoonful at a time.
3. Add the Chantilly cream to the raspberry juices with the vanilla sugar and mix carefully by hand.
4. Cut the brioche slices to fit the mould: a layer at the bottom, then build up the sides, keeping some slices for the top. Pour the Chantilly-raspberry mixture inside, leaving just about 1 cm to fit in the top and finish off by cutting the slices neatly to fit in the top. Refrigerate for at least 1 h.

