

# Muscat Jelly, Grape and Star Anise Compote with Basil Emulsion



## Serves 4

Prep time: 10 minutes

Cooking time: 15 minutes

## Ingredients :

80g icing sugar  
50 cl Muscat wine  
25 cl grape juice  
6 sheets of gelatine  
150g flour  
150g caster sugar  
1 egg yolk  
135g butter  
2g (a pinch) salt  
15g baking powder  
200g Muscat grapes  
50cl whipping cream  
1 bunch fresh basil  
1 star anise



## Preparation Directions:

Cream together 110g of butter and 100g of caster sugar. Add flour, salt, and baking powder. Mix in egg yolk. Roll out dough with a rolling pin between 2 sheets of greaseproof paper. Refrigerate for 1/2 hour.

## Cooking Directions:

Bake dough in oven at 180°C (350°F) for 10 minutes. Remove from oven and cut into biscuits with biscuit cutter. Finish baking for five minutes (until brown). Meanwhile soften gelatin in cold water. Bring wine and grape juice to the boil. Remove from heat and add drained gelatin. While still hot pour liquid into 4 heatproof glasses. Refrigerate. Sautee grapes over high heat with 25g of butter, add the star anise and caster sugar and caramelize for 2-3 minutes. Bring whipping cream and icing sugar to the boil then add basil leaves to make an infusion. Blend and strain using a chinois or fine mesh sieve. Pour into a gas charged siphon and refrigerate. (This gives a foamed finish but emulsion can simply be refrigerated and served as a sauce).

## Serving Directions:

When jelly has set, top with a biscuit followed by 2 spoonfuls of grape compote. Finish with the basil foam.

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