

BLACKCURRANT FROSTING



Ingredients for dairy sugar gluten nut free frosting

250g organic honey

150g frozen blackcurrants

125g clarified unsalted butter

2 table spoons of lemon juice

2 egg yolks

2 large eggs

Preparation of the blackcurrant frosting

Defrost blackcurrants, add lemon juice.

Process blackcurrants into smooth puree.

In a bowl, beat egg yolks, whole eggs and sugar for 6-7 min on high, until pale and double in volume.

Melt butter, cool it to barely warm and add to the previous mixture while mixer still running on high.

Add blackcurrant puree by pouring it in, or, if too thick for that, add puree and mix it in with a whisk.

Pour the mixture into a non-stick or stainless steel sauce pan and cook on low heat, constantly stirring, until the mixture thickens to the consistency of a thick custard. Blackcurrant puree is high in pectin content and it helps to make

blackcurrant curd quite thick, which works well for frosting.

Transfer blackcurrant curd into a jug and, when still hot, pour into individual glass jars and cover immediately with lid.

Use warm (but not hot) blackcurrant frosting on cooled and rested cakes.

Unused blackcurrant curd can be refrigerated for 1-2 weeks, or frozen, if needed later.

This gluten-free, dairy-free, sugar free, nut-free recipe has been found here