



Gooseberry Fool



A perfect dessert to create at a moment's notice!

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	196 Kcal	15g	13g	8.1g	0.13g
RI%	10%	17%	19%	41%	1%

Method

1. Drain the can of gooseberries, discarding the syrup.
2. Reserve a few gooseberries and crushed biscuits for decoration.
3. Share half the remaining biscuits between 2 serving glasses. Layer half the gooseberries on top.
4. Whip the cream in a chilled bowl until thick enough to hold its shape. Fold in the custard. Spoon half into the glasses.
5. Repeat the layers of crushed biscuits, gooseberries and custard mixture.
6. Decorate with the reserved gooseberries and crushed biscuits, then chill until ready to serve.



Ingredients

- 1 x 300g can Princes Gooseberries in Syrup
- 8 Amaretti biscuits, crushed
- 120ml double cream
- 300g ready-made custard