



# 🍓 Roasted Red Berry Verrines with Vanilla Cream & Almond Crunch

**Total Time :**

 ~ 45 min

- Ingredient preparation : 5 min
- Roasting the red berries (oven) : 15-20 min
- Preparing the plant-based vanilla cream : 10 min
- Light cooling (berries + cream) : 10 min
- Assembling the verrines : 5 min

## Ingredients (4 servings) :

- **Roasted berries**
  - 300 g red berries (fresh or frozen: raspberries, strawberries, blueberries, redcurrants...)
  - 2 tbsp maple syrup or coconut sugar
  - 1 tsp lemon juice
  - A pinch of vanilla powder
- **Vanilla plant-based cream**
  - 400 ml plant-based milk (almond or oat recommended)
  - 2 tbsp cornstarch
  - 2 tbsp sugar or maple syrup
  - 1 tsp vanilla extract
- **Finishing touch**
  - Toasted flaked or crushed almonds
  - Fresh berries for decoration (optional)



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## Instructions :

### **1. Roast the berries**

- Preheat the oven to 180°C (350°F).
- Place the berries in a baking dish, add maple syrup, lemon juice and vanilla.
- Bake for 15-20 minutes, until soft and lightly caramelized.
- Let cool slightly.

### **2. Prepare the vanilla cream**

- In a saucepan, dissolve the cornstarch in a little cold milk.
- Add remaining milk, sugar and vanilla.
- Heat gently, stirring constantly, until thickened.
- Remove from heat and let cool slightly.

### **3. Assemble the verrines**

- Add a layer of roasted berries, then a generous layer of vanilla cream.
- Repeat if desired.

### **4. Finish**

- Top with toasted almonds and a few fresh berries.