



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.*