



## **Blackberry Fool**

4 cups blackberries  
1 cup confectioner's sugar – ½ for folding and ½ for cream  
2 cups very cold heavy cream  
Mint for garnish

Place the blackberries in a bowl. Add ½ a cup of confectioner's sugar and carefully toss to cover all the berries. Allow sitting at room temperature for about 30 minutes.

Pour half of the blackberries into another bowl and mash the fruit with a fork. Pass the mashed blackberries through a sieve. Make sure you squeeze all the juice out.

Whip the cream in another bowl until it starts to thicken. Add ½ a cup of confectioner's sugar and whip until stiff and firm.

Fold the blackberry juice into the whipped cream. Refrigerate for 30 minutes.

Place some blackberries into a ramekin. Top with some cream. Garnish with an extra blackberry and a mint leaf. Serve and enjoy!