

Blackberry Cobbler with Godiva Custard (Tante Louise, Denver)

[Needs to be made ahead, at least in part]

Godiva Custard

1-1/2 tsp unflavored gelatin
6 tbsp room-temperature water
6 tbsp packed brown sugar
3 eggs separated
Generous pinch of salt
3/4 cup Godiva liqueur (original)
3 cups heavy cream

Blackberries

9 cups fresh blackberries
3/4 cup orange juice
1 cup sugar
6 tbsp cornstarch
6 tbsp heavy cream

Rosemary Pastry

3 cups all purpose flour
6 tsp sugar
3 tbsp baking powder
1-1/2 tsp finely chopped fresh rosemary
1-1/2 tsp salt
12 tbsp unsalted butter
3/4 cup heavy cream

PREPARATION:

1. **Godiva Custard:** Custard should be made **24 hours in advance**. Combine gelatin and water in small saucepan, heat gently to dissolve (no warmer than 125-130 degrees), and set aside. Whisk brown sugar, egg yolks, and salt in a bowl until light and fluffy; add gelatin mixture and blend well. Stir in Godiva liqueur and set aside. Whisk egg whites to medium-peak stage. In separate bowl, whip cream until stiff. Using a rubber spatula, gently fold egg whites into Godiva mixture, followed by whipped cream. Refrigerate 24 hours.
2. **Rosemary pastry:** Heat oven to 400 degrees. Butter two 1-1/2 quart casserole dishes. In large bowl, combine flour, sugar, baking powder, rosemary and salt. Cut in butter with a fork until mixture resembles coarse meal. Stir in cream and mix to form stiff dough. Dust working surface with flour. Roll dough out to 3/8-inch thickness, cut out 12 3-inch circles and set aside.
3. **Blackberries:** Rinse berries well and drain. Mix with orange juice and 3/4 cup of sugar and let sit 1-1/2 hours. Stir in cornstarch, mixing well. Pour into casserole dishes and top with rosemary biscuits.

Brush tops with a little cream, sprinkle with 6 tablespoons of sugar, and bake 15-20 minutes, or until the fruit is thick and bubbly and biscuits are well-browned.