

Entertaining

Favourite Desserts

Made Easy

Warmed Berries in a Basil Syrup with Crème Fraiche Sorbet and Sesame Tuile

Berries

Ingredients

500 mls Water
220gms Caster Sugar
5gms Shredded Basil
200gms - Selection of Fresh Ripe Berries – Raspberries/ Strawberries / Blueberries / Blackberries etc

Method

1. Bring the sugar and water to the boil.
2. Place the prepared berries in a bowl along with the finely shredded Basil.
3. Pour on the boiling syrup and leave for 2 minutes.

Crème Fraiche Sorbet

300 mls Orange Juice
50 mls Lemon Juice
250 gms Golden Syrup
650 gms Crème Fraiche

Method

1. Warm the Golden Syrup with Half the Orange Juice and add to the remaining ingredients, whisk to amalgamate. Place in ice cream machine and churn.

Sesame Seed Tuile

Ingredients

250	grms	Caster Sugar
125	grms	Sesame Seeds
125	grms	Melted Butter
80	grms	Plain Flour
100	mls	Orange Juice
		Orange zested
		Lemon zested

Method

1. Put all the dry ingredients into a bowl
2. Add the lemon and orange zests followed by the orange juice, and melted butter and mix well.
3. Stencil a little of the mixture onto a silpat and bake 180oC
4. When golden brown, remove from the oven and allow to cool.
5. Store in an airtight container.

Assembly

1. Spoon the berries into a serving bowl along with a little of the syrup.
2. Place a Rocher of the sorbet in the middle of the bowl and top with a sesame tuille

Baked Banana Filo Parcel with Caramel Sauce

Ingredients

1	Banana
Pinch	Cinnamon Powder
Pinch	Ground Ginger
25 gms	Mincemeat
4 sheets	Filo Pastry
25 gms	Clarified Butter
20 gms	Icing Sugar

Method:

1. Cut the banana into a dice banana and add cinnamon powder, ground ginger and mincemeat.
2. Cut the filo pastry into 12 x 12 cm squares
3. Brush well with the butter and lay one square crossways on top of the other to make 8 points.
4. Place a spoonful of the banana mixture in the middle.
5. Make a parcel by pulling the corners together.
6. Dust liberally with the icing sugar and place in the oven to bake.
7. Bake at 200°C for 6 – 8 minutes.
8. During baking, remove from the oven and dust liberally with icing sugar.
9. Insure the filo's are golden in colour and caramelised.
10. The filo parcels may be finished in a very hot oven or under the grill to get the caramel glaze.

Bread and Butter Pudding

Ingredients

½ pint Cream

2 eggs

1oz Castor Sugar

2oz Sultanas (Puffed up in Boiling water)

2 Slices White Bread

¾ oz Butter

4 oz Caster Sugar

½ Pint Cream

Method

1. Remove the crusts from the bread and cut into neat squares, place in a bowl with the butter and sultanas.
2. Crack the 2 eggs into a bowl and whisk together along with the sugar, bring the cream to the boil and whisk onto the eggs.
3. Pour 2/3rds of the mixture onto the bread, butter and mincemeat mixture and gently combine.
4. Set aside the remaining egg mixture for presentation.
5. Divide the bread mix between the prepared ramekins or oven proof dishes and place in a dish with a little water and put in the oven 180 oC until set approx 10 minutes.
6. Melt 3oz sugar in a pan until Caramel and allow to cool slightly with a spoon drizzle a design onto non stick parchment paper.
7. To the remaining caramel add the Cream and stir to make the sauce.

To Serve

Un-mould the pudding onto your hand and remove the cling film, place into the middle of your plate, dust with icing sugar and spoon around both the sauces. Decorate with the caramel decoration and serve.

Vanilla Panna Cotta

4 portions

Ingredients

1½	lvs	Gelatine soaked in iced water
500	mls	Double cream
1		Vanilla pod split and de-seeded
70	grms	Caster sugar

Method

1. Drain the gelatine leaves well. Heat the double cream with the vanilla to just under boiling point add the sugar and dissolve. Pour over the gelatine and mix well, allow to infuse and cool for 20 minutes.
2. Pass through a fine sieve and leave to semi-set stirring occasionally to prevent a skin forming.
3. Pour the mixture into Glass or dish and leave to set in the fridge.

When cold and set in a glass the Panna Cotta can be finished with various toppings

Spring – Poached Rhubarb – Rhubarb Jam Fritter

Summer – Poached Summer Fruits – Raspberry Jam Fritter

Autumn – Poached Apples / Apple Puree – Sultana Fritter

Winter – Carmalised Oranges with Kumquats – Marmalade Fritter

Christmas – Mulled Wine Syrup – Mincemeat Fritter

Warm Cinnamon and Raspberry Fritter

Scone Dough

- | | | | |
|----|--|---|---|
| A) | {270grams Plain flour
{15grams Baking Powder | } | Sieve together |
| B) | {50grams Castor Sugar
{50grams cc Oil
{100grams cc Milk
{1/2 Egg
{Pinch Salt | } | Whisk together ingredients (B)
and add onto (A) - mix to a
smooth dough and use |

30 Gms Raspberry Jam

Cinnamon Sugar (castor sugar with ground Cinnamon)

Method

1. Using a little flour for dusting pin out the dough approx 5mm thick.
2. Cut into rounds using a 2” 60mm cutter.
3. Place a teaspoon of the Jam in the centre and brush the edges
With a little water, fold over and press with your fingers to stick.
4. Deep fry in oil 350oC until puffed up and golden
5. remove from the oil and drain, place into cinnamon sugar to coat.

Presentation

1. Remove the panna cotta from the fridge and spoon on the poached fruit compote.
2. Arrange glass on a suitable plate with paper doiley and add the hot Jam and Cinnamon Fritter.

Apple Tarte Tatin

Makes 4 individual tarts

Ingredients

6 Granny Smith apples
100g caster sugar
50g unsalted butter, cut into cubes, plus more for greasing
4 sheets of ready-made all butter puff pastry
Icing sugar, for dusting

To serve:

Vanilla Ice Cream
Little Spun Sugar

Method

1. Roll the puff pastry out into circles about 10cm in diameter and 2mm thick.
2. Peel the apples, core them and cut them into quarters.
3. Make a direct Caramel by heating your pan on the stove and adding the caster Sugar, using a spoon gently cook the sugar until a light golden caramel.
4. Remove from the heat and add the cubed butter, stirring well until it is completely incorporated.
5. Pour a thin layer of caramel on the base of each tatin pan or tin foil dish.
6. Pack the apple quarters in a circular pattern on top of the caramel.
7. Drape a circle of pastry over the top of the apples and tuck it in well to completely encase the apple.
8. Place the Tarts on a tray in a pre-heated oven to 220C/440F/gas7, cook for 18-20 minutes, or until the pastry is golden brown and the apples soft.
9. Remove the tarts from the oven and leave to rest for 1 minute to let the caramel cool and set slightly.
10. Carefully turn your tart onto a warm plate and lift away the tin to show the cooked apples, drizzle any remaining caramel over and around the tart.
11. Finish with a scoop of vanilla ice cream and top with a little spun sugar.

Apple Souffle with Carmalized Apple Balls and Sauce Anglaise

Ingredients

2 Granny Smith Apples
Juice of ½ Lemon
30gms Caster Sugar
2 Egg Whites

Softened Butter
Caster sugar

Method

1. Take a little slice off the bottom of each apple so that it sit even, cut a thicker slice off the top.

2. Place a round cutter on the apple allowing 5mm border all the way round and push into the apple.
3. Using a small knife cut the apple flesh and core from inside the cutter to leave a hollow apple.
4. Place the apple flesh in a pan with a little water , lemon juice and sugar and gently cook to a puree, pass through a fine sieve.
5. Prepare the hollowed out apple by brushing the cored out inside with the melted butter and add the caster sugar, run round to coat and empty out any excess.
6. Weigh the apple puree and take the same weight of egg whites, whisk the egg whites with a little sugar until peaked.
7. Cut the beaten egg whites through the apple puree in 3 stages and spoon into the prepared apple until level.
8. Place apples on a tray and place on the middle shelf in a moderate oven 200oC for approx 15 to 20mins.

Serve – on a warm plate with the Carmalised apple balls and a little Sauce Anglaise.

Caramelized Apple Balls

1 x Granny smith apples peeled

Medium / Small Parisienne Spoon

50 gms Caster Sugar

Method

Using the parisienne scoop cut as many rounds as possible from the apples.

Make a direct caramel in a dry pan on the stove and when ready add the dried apple balls and set aside to cool.