

## St Clements Trifle

1	Jam Swiss Roll
1 sml tin	Mandarin oranges
1	Lemon
5 fl oz	Double cream
5 fl oz	Lemon yoghurt

Grate zest of lemon and set aside. Drain oranges, retaining the juice. Squeeze lemon. Mix orange and lemon juices together. Slice Swiss Roll and arrange in serving dish. Spoon the juices over the Swiss Roll. Lay orange segments in middle of lined bowl, reserving a few for decorating top. Whip cream. Mix cream and yoghurt together, add grated lemon rind. Smooth over top and decorate with orange segments.

## Coffee Pots

1 fl oz	Strong black coffee
250g	Mascarpone cheese
2-3 fl oz	Double cream
1 tbspn	Caster sugar
1 fl oz	Brandy
	Pieces of stem ginger
	Cocoa powder for dusting

Mix all ingredients together, pour into individual dishes. Chill. Dust with cocoa before serving.

## Easy Chocolate Dessert

9 oz	Plain chocolate
10 fl oz	Double cream
1 tsp	Vanilla essence
	Nice biscuits (Rich Tea can be substituted)

Break chocolate into chunks. Heat cream until almost boiling, add the chocolate and leave for five minutes. Stir well to mix and add vanilla essence. Chill until beginning to set. Line a loaf tin with cling film, pour a layer of chocolate cream into the base, add a layer of biscuits, repeat, finishing with a layer of chocolate cream. Chill, turn out, remove cling film and decorate with whipped cream before serving.

## Boodles Fool

10 fl oz	Double cream
5 fl ozs	Orange and lemon juice
1-2 oz	Sugar
1 pkt	Sponge fingers
	Grated rind of 1 orange
	Grated rind of 1 lemon

Whip cream until thick, gradually add juice and sugar, beating well, (the cream will thin down slightly). Place broken sponge fingers into a serving dish, pour cream over. Chill overnight. Sprinkle with grated rind before serving