

Tiramisu

1pkt	Sugar-free desert topping
5 fl oz	Milk
12 oz	Fromage Frais
5 fl oz	Coffee, slightly sweetened
1 pkt	Sponge Fingers
	Cocoa powder for dusting

Make up sugar-free topping using the milk, add fromage frais. Dip sponge fingers in the coffee and put into serving dish. Cover with a layer of cream mix. Add another layer of sponge fingers dipped in coffee and pour the remaining cream over the top. Chill, dust with cocoa powder before serving.

Cranberry Cream Flan

1	Sweet pastry flan case
10 fl oz	Double cream
	Lemon curd
	Orange curd
2 oz	Caster Sugar
	Cranberries
5 fl oz	Orange Juice
	Icing sugar and orange peel

Cook cranberries in orange juice and sugar, drain and leave to cool. Whip double cream, add lemon and orange curds to flavour. Pour into baked pastry case. Place cranberries on top of cream. Dust with icing sugar and top with orange peel.

Whisky Log

1 pkt	Chocolate Chip Cookies
1 sml tin	Gooseberries, raspberries or other soft fruit
10 fl oz	Double cream
3/4 cup	Whisky
	Chopped nuts

Whip cream until stiff. Drain gooseberries, puree, and fold into cream. Dip biscuits into whisky, spread cream onto each biscuit and form into log shape. Spread the remaining cream over the log. Chill for 24 hours. Decorate with chopped nuts.

Celebration Cream Truffles

6 oz	Plain Chocolate
2 oz	Dark Muscovado sugar
1oz	Butter
2	Egg Yolks
1/2 tsp	Vanilla Essence
1 tbl	Brandy
2 tsp	Single cream
1.1/2 oz	cake or biscuit crumbs
2 oz	Chocolate strands
1 oz	Cocoa
1 oz	Granulated Demerara Sugar

Melt chocolate in a bowl over simmering water. Add Muscovado sugar and butter, stir until melted and smooth. Stir in egg yolks, vanilla essence, brandy and cream. Heat gently, stirring for 2 minutes. Add the cake or biscuit crumbs. Beat well then leave to cool. Refrigerate until firm enough to handle. Form into 20 balls, roll in chocolate strands, cocoa or Demerara sugar. Place in sweet cases and store in a cool place.