

DESSERTS

Chocolate Roulade

170g Chocolate
170g Sugar
5 eggs separated

Oven temp 180/350

Line a baking tray with Greaseproof/Parchment paper

Beat egg yolks and sugar until light in colour and creamy. Whip eggwhites until they form a light meringue. Melt chocolate in a bowl over hot water or low microwave heat.

Fold the chocolate into egg and sugar mixture.

Gently mix the eggwhites into egg, sugar and chocolate mixture.

Do not beat the mixture or you will be beating out the air.

Bake for 10/15 minutes.

When cool turn out onto another sheet of paper(greaseproof)

Spread with whipped fresh cream and strawberries,

Fresh cream and liquer of your choice: rum, brandy or even orange juice.

Hold the two corners furthest from you. Gently pull it towards you when

You have the first roll, quickly, firmly but gently pull the paper towards you

Keeping the paper as close to the table as possible.

Decorate with sieved cocoa, fresh cream, fruit.

Keeps very well refrigerated, also freezes.



Lemon Meringue Pie

1.5 oz cornflour
4oz sugar
Quarter teaspoon salt
2oz water
3 eggs separated
2 oz lemon juice
1oz of butter
5oz caster sugar



Baked Pastry case(shortcrust)

1.5 oz cornflour
4oz sugar
Quarter teaspoon salt
2oz water

Mix these together then add

10oz boiling water

Mix these together and boil for 3 minutes. Remove from heat.

Beat in 3 egg yolks quickly

Then 2 oz lemon juice

Cook mixture for 2 minutes

Stir in 1oz of butter

Pour into pastry case

Whip 3 egg whites until fluffy,

Add 3 oz Caster sugar, whip again until stiff then fold in 2oz more Caster sugar.

Bake in a low oven until pale golden

Let cool and set