



Christmas Pudding Strudel

Ingredients:

- 3 large sheets filo pastry
- 250g ricotta cheese
- Zest of 1 orange and tablespoon of juice
- 250g leftover Christmas pudding, crumbled
- Ground black pepper
- 25g melted butter

Serves 6

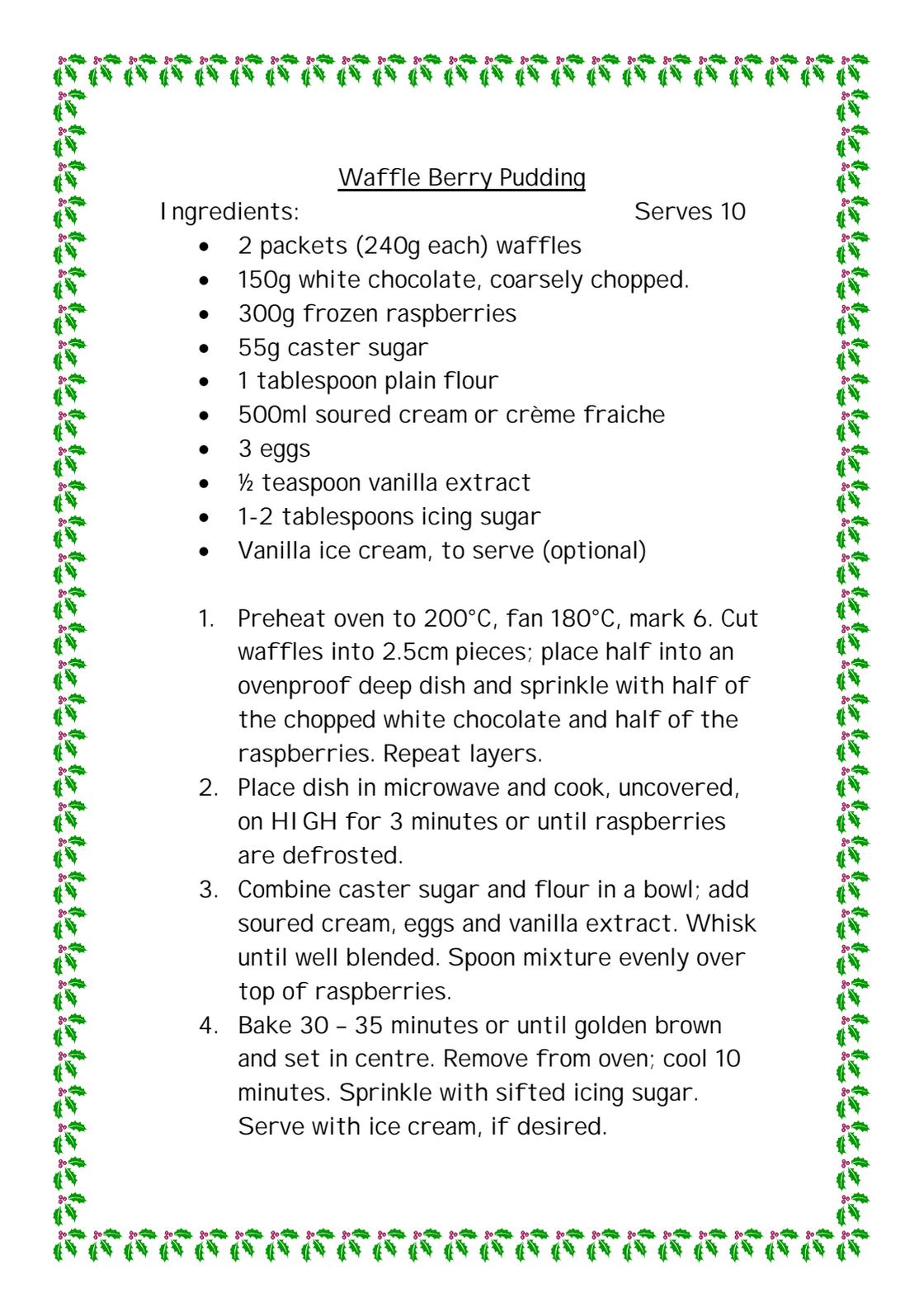
In a bowl mix together the cheese, black pepper, orange zest, juice and Christmas pudding.

Lay out the sheets of filo pastry, brush each sheet with melted butter and place on top of each other. Spread the filling at one end of the filo square. Fold one end of pastry of the mixture and continue rolling, tucking each end to create a seal, until you have a tight filo parcel log.

Brush the top with butter and sprinkle with a little cinnamon and brown sugar.

Bake at 200°C, mark 6, for about 25 minutes.

Serve with ice cream or custard.

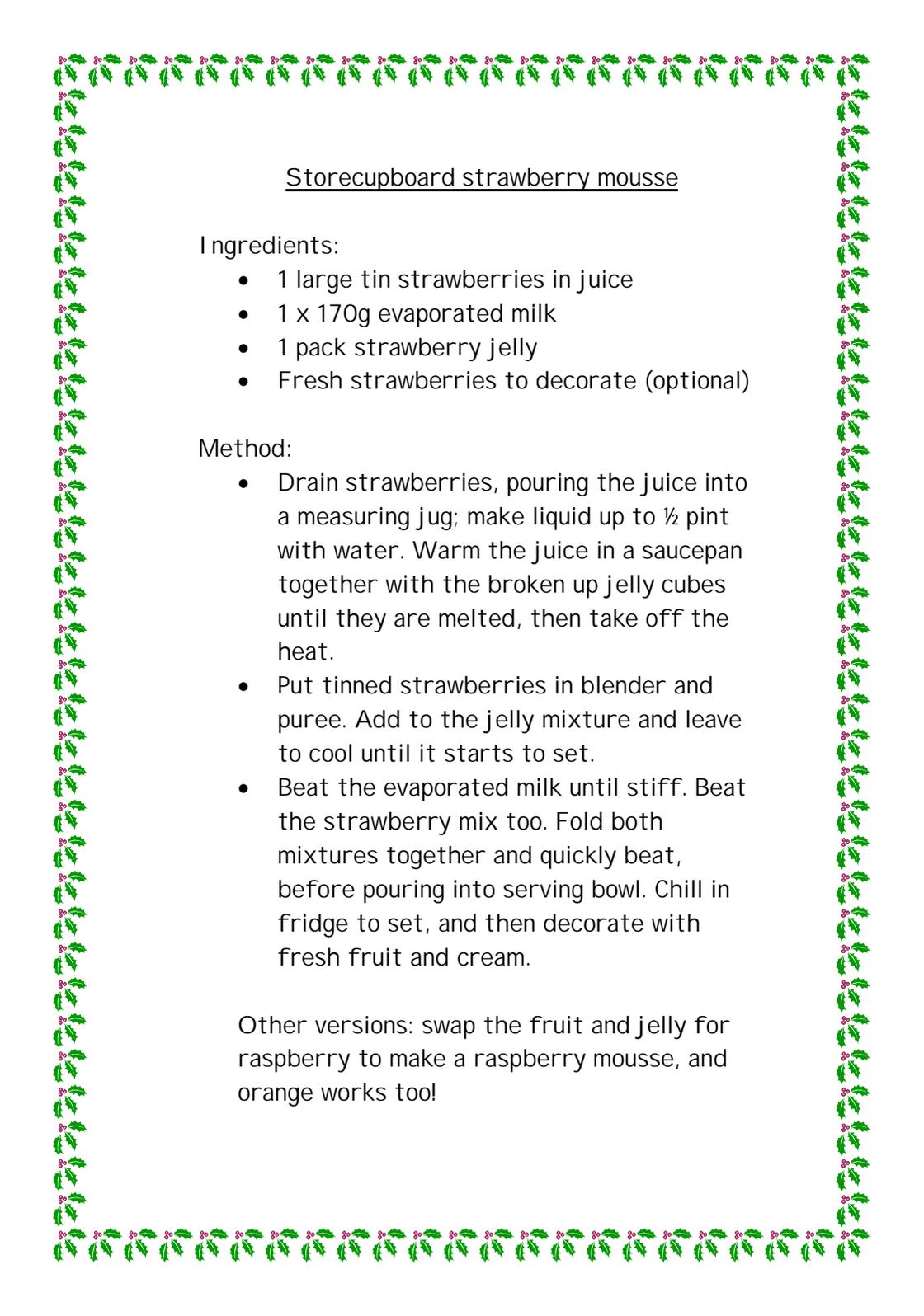


Waffle Berry Pudding

Ingredients:

Serves 10

- 2 packets (240g each) waffles
 - 150g white chocolate, coarsely chopped.
 - 300g frozen raspberries
 - 55g caster sugar
 - 1 tablespoon plain flour
 - 500ml soured cream or crème fraiche
 - 3 eggs
 - ½ teaspoon vanilla extract
 - 1-2 tablespoons icing sugar
 - Vanilla ice cream, to serve (optional)
1. Preheat oven to 200°C, fan 180°C, mark 6. Cut waffles into 2.5cm pieces; place half into an ovenproof deep dish and sprinkle with half of the chopped white chocolate and half of the raspberries. Repeat layers.
 2. Place dish in microwave and cook, uncovered, on HI GH for 3 minutes or until raspberries are defrosted.
 3. Combine caster sugar and flour in a bowl; add soured cream, eggs and vanilla extract. Whisk until well blended. Spoon mixture evenly over top of raspberries.
 4. Bake 30 – 35 minutes or until golden brown and set in centre. Remove from oven; cool 10 minutes. Sprinkle with sifted icing sugar. Serve with ice cream, if desired.



Storecupboard strawberry mousse

Ingredients:

- 1 large tin strawberries in juice
- 1 x 170g evaporated milk
- 1 pack strawberry jelly
- Fresh strawberries to decorate (optional)

Method:

- Drain strawberries, pouring the juice into a measuring jug; make liquid up to $\frac{1}{2}$ pint with water. Warm the juice in a saucepan together with the broken up jelly cubes until they are melted, then take off the heat.
- Put tinned strawberries in blender and puree. Add to the jelly mixture and leave to cool until it starts to set.
- Beat the evaporated milk until stiff. Beat the strawberry mix too. Fold both mixtures together and quickly beat, before pouring into serving bowl. Chill in fridge to set, and then decorate with fresh fruit and cream.

Other versions: swap the fruit and jelly for raspberry to make a raspberry mousse, and orange works too!



Mini Christmas Pud Muffins

Makes: 24 mini muffins

Ingredients:

100g plain flour

15g cocoa powder

1 tsp baking powder

¼ tsp bicarbonate of soda

75g caster sugar

25g raisins

25g chocolate chips

100ml milk

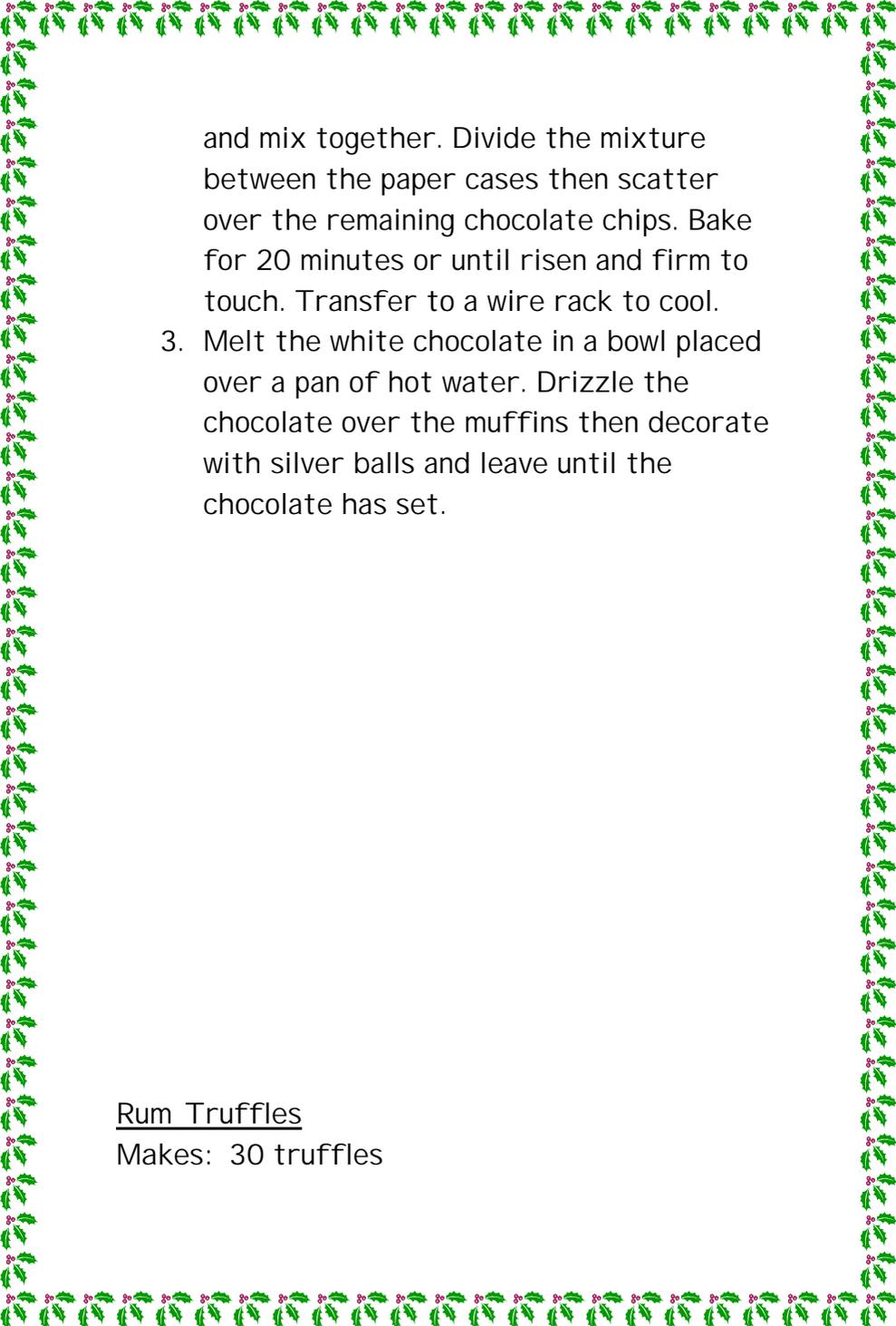
3 tbsp vegetable oil

1 egg

75g white chocolate and silver balls to decorate

Method:

1. Preheat the oven to 200°C/Fan 180°C/Gas Mark 6. Line a 24 hole mini muffin tray with paper cases. In a large bowl, sift together the flour, cocoa, baking powder, bicarbonate of soda and sugar. Stir in the raisins and half the chocolate chips.
2. Mix the milk, oil and egg together with a fork, then pour into the dry ingredients

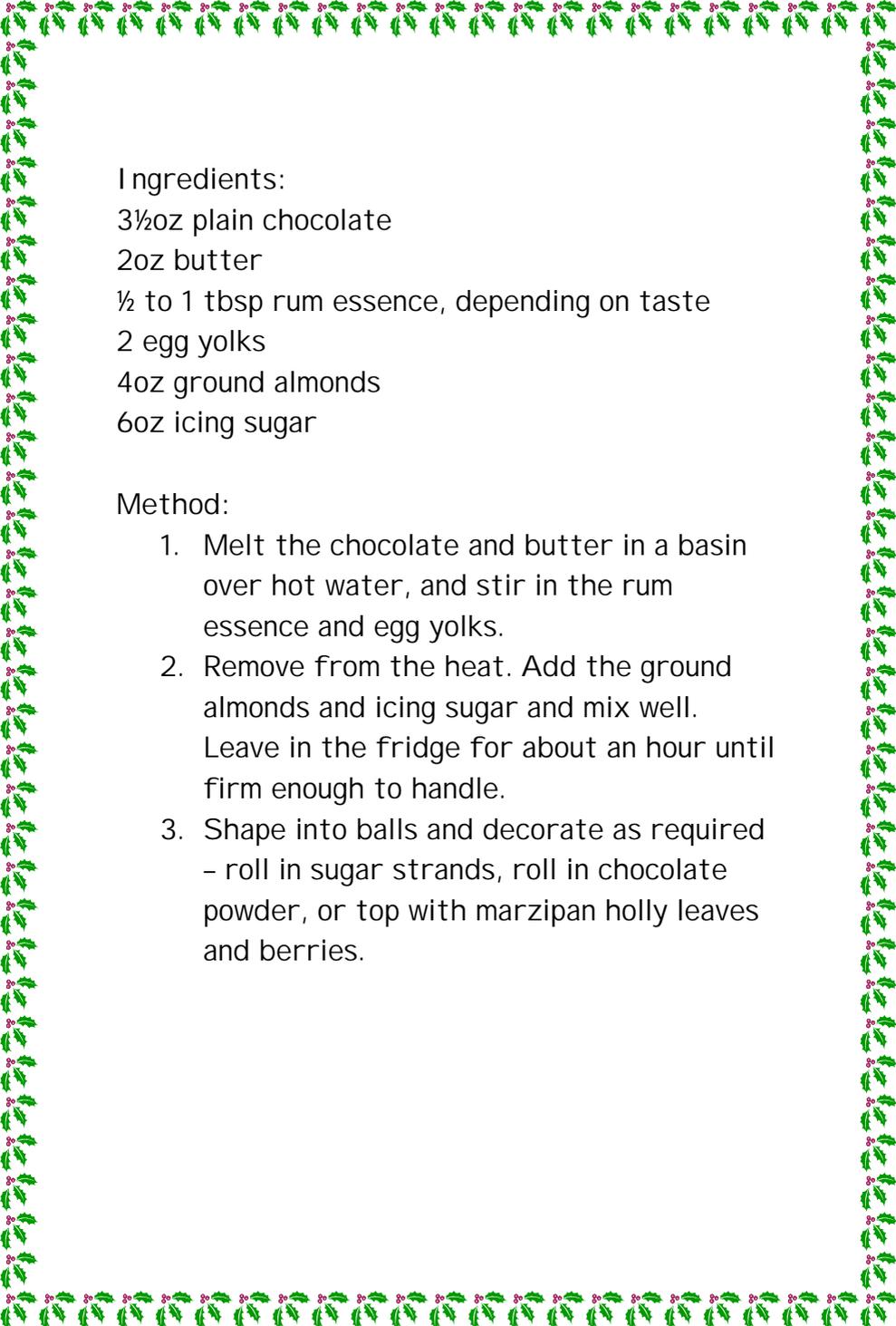


and mix together. Divide the mixture between the paper cases then scatter over the remaining chocolate chips. Bake for 20 minutes or until risen and firm to touch. Transfer to a wire rack to cool.

3. Melt the white chocolate in a bowl placed over a pan of hot water. Drizzle the chocolate over the muffins then decorate with silver balls and leave until the chocolate has set.

Rum Truffles

Makes: 30 truffles



Ingredients:

3½oz plain chocolate

2oz butter

½ to 1 tbsp rum essence, depending on taste

2 egg yolks

4oz ground almonds

6oz icing sugar

Method:

1. Melt the chocolate and butter in a basin over hot water, and stir in the rum essence and egg yolks.
2. Remove from the heat. Add the ground almonds and icing sugar and mix well. Leave in the fridge for about an hour until firm enough to handle.
3. Shape into balls and decorate as required – roll in sugar strands, roll in chocolate powder, or top with marzipan holly leaves and berries.