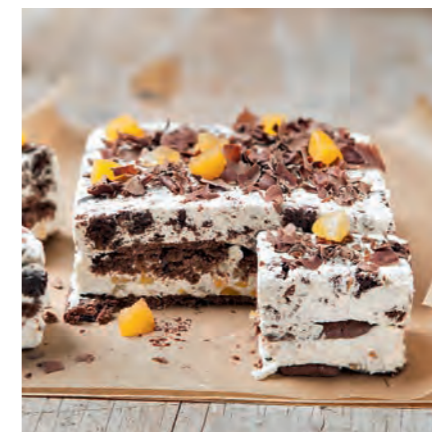
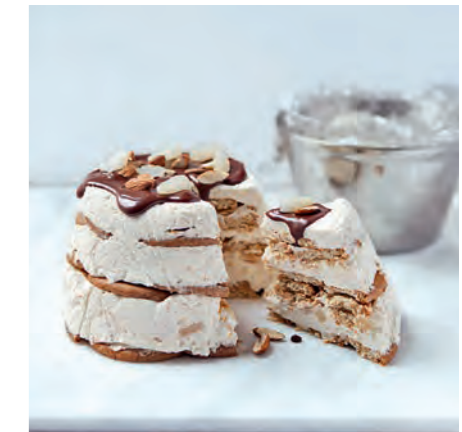


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APRICOT

& HONEY



30 MIN



CHARLOTTE MOULD



4 H

CAKE

250 ml (9 fl oz) whipping cream
3 gelatine leaves
75 g (2½ oz) honey
250 g (9 oz) fromage frais
300 g (10½ oz) apricot purée (frozen)
250 g (9 oz) speculaas (spiced biscuits)

TOPPING

3 tinned apricot halves, cut into slices
1 speculaas, crushed

Pour the cream into a large bowl and place in the freezer for 30 minutes.

Soak the gelatine in a little cold water and mix the honey into the fromage frais.

Put the apricot purée into a pan and bring to the boil. Turn off the heat. Squeeze any excess water from the soaked gelatine leaves and stir into the apricot purée and then mix into the fromage frais.

Line the mould with cling film (plastic wrap). Line the edges of the mould with biscuits. Spread a third of the apricot cream in the bottom of the mould. Cover with a third of the biscuits. Repeat these layers twice more. Refrigerate for at least 4 hours.

Whip the cold whipping cream using an electric whisk or a food processor until thick. Turn the cake out onto a plate. Using a spatula, cover the top and sides of the cake with the whipped cream. Chill.

Decorate with apricot slices and crushed biscuits.

CHEF'S TIP

For this recipe, you have to cover the cake with cream once it has been removed from the mould because you can't pour the hot apricot cream over the whipped cream in the mould.



fruit

10



PEAR & ORANGE



25 MIN



CHARLOTTE MOULD



4 H

CAKE

200 ml (7 fl oz) whipping cream

200 g (7 oz) cream cheese
zest of 1 orange

50 g (2 oz) caster (superfine) sugar

130 g (4½ oz) tinned pears in syrup, drained and diced

170 g (6 oz) digestive biscuits or graham crackers

TOPPING

200 g (7 oz) dark chocolate, broken into pieces

50 g (2 oz) whole almonds, roughly chopped

½ tinned pear in syrup, drained and diced

Pour the cream into a large bowl and place in the freezer for 30 minutes.

Using an electric whisk or a food processor, whip together the cream cheese, cream and orange zest until thick. Gradually whisk in the sugar. Transfer a third of this cream mixture to another bowl and stir in the diced pears. Set aside.

Line the mould with cling film (plastic wrap). Spread a layer of cream in the bottom, then cover with a quarter of the biscuits, ensuring that they don't touch the sides. Repeat these two layers, then pour over the cream and pear mixture. Finish with a biscuit layer. Refrigerate for at least 4 hours.

Melt the chocolate in a bain-marie. Turn the cake out onto a plate. Pour the melted chocolate over the top of the cake, then scatter with almonds and diced pear.



fruit

20

