

Presentation Techniques

Raspberry Coulis Recipe

Ingredients

- 100g Berries
- 25g sugar
- Water

Method

1. Cook berries, sugar and water in sauce pan until softened.
2. Sieve to remove seeds etc. If over reduced, add more water.

Lemon Coulis Recipe

Ingredients

- 1 Teaspoon grated lemon rind
- 120ml fresh lemon juice
- 25g caster sugar
- 1 tablespoon corn flour
- 1 teaspoon orange juice

Method

1. Bring lemon rind, lemon juice, sugar and corn flour to the boil over medium heat.
2. Keep stirring and reduce the heat to low and simmer until it thickens.
3. Remove from the heat and stir in the orange juice.

Brandy snaps

Ingredients

- 25g butter
- 25g demerara sugar
- 25g golden syrup
- 25g plain flour
- ¼ level tsp ground ginger
- 1/4 tsp lemon juice

Method

1. Preheat the oven to 180C & line a baking tray with baking parchment
2. Measure the butter, sugar and syrup into a small pan. Heat gently until the butter has melted and the sugar has dissolved. **Don't let the mixture boil as it may crystallise.** Leave the mixture to cool slightly, about 2-3 minutes, then sieve in the flour and ginger.
3. Pour in the lemon juice and stir well to mix thoroughly.
4. Drop four teaspoons of the mixture onto each of the prepared baking trays to make neat circles, about 10cm/4in apart.
5. Bake in the pre-heated oven for about **10-15 minutes**, or until the mixture is well spread out, looks lacey and is a dark golden colour.
6. Then oil a handle of a wooden spoon and lay it on a cooling rack.
7. Remove from the oven and cool for 1 minute, lift from the baking tray using a fish slice
8. **Quickly** roll a circle of the warm mixture around the handle of the wooden spoon, having the join underneath. Press the join lightly together to seal, then slide the brandy snap off the spoon and leave it to firm up on the wire rack, again with the join underneath

Mini Meringues

Ingredients

- 1 free-range egg whites
- 55g caster sugar
- 1/2 tsp cornflour

Method

1. For the meringue, whisk the egg whites until soft peaks form when the whisk is removed.
2. Add the caster sugar a little at a time, still whisking until the meringue is stiff and glossy.
3. Add the cornflour and whisk again.
4. Fill a piping bag and pipe onto a baking tray that is lined with baking parchment.
5. Bake at a low heat until crisp.

Shortbread

Ingredients

- 75g Plain flour
- 25g caster sugar
- 50g margarine or butter

Method

1. Use the rubbing in process until the ingredients look like fine bread crumbs.
2. Combine the ingredients together to form a dough.
3. Roll out the dough on a floured surface.
4. Cut your dough into shapes using pastry cutters and place onto a baking tray.
5. BAKE at 180°C until baked and lightly coloured (10- 15 minutes)

Jelly

Ingredients

- 75g raspberries, frozen is fine
- 90ml water
- 1 leaves of gelatin
- 1/2 tbsp sugar
- ½ lemon juice

Method

1. Soak the gelatin as per guidance on packaging.
2. Put the raspberries in the 90ml water.
3. Boil them for about 20 minutes.
4. Sieve the fruit pulp through as a fine a sieve as possible.
5. Add lemon juice, sugar and the soaked gelatin.
6. Allow to cool to room temperature.
7. Pour into a tray lined with parchment or on top of your cheesecake.
8. Allow to set in a fridge.