



SHEDDER'S COOKBOOK

How often does your other (better) half complain that you don't support her by doing some of the cooking? Let's hope not too often.

This is a recipe that was printed in the **Mark Moran Vaucluse** newsletter, December 2022 issue. We acknowledge the source and the article is reprinted with the kind permission of the management of MMV

We are reminded that you don't have to be a great cook (you heard about the army joke when the sergeant asked "Who called the cook a bastard? ...") but it is good to tempt fate at times and to prove victorious.

WHITE CHRIST-MESS:

This dessert couldn't be simpler to make. Whip up some cream and then layer together with store-bought meringue, fresh raspberries, glace cherries and Raffaello truffles. It's so easy to put together but creates a stunning effect when presented in a trifle bowl. It's the perfect Christmas dessert!

Ingredients

- 900ml thickened cream
- 250g fresh raspberries
- 200g packet glace cherries, coarsely chopped
- 100g packet meringue nests
- 230g packet Ferrero Confetteria
- Raffaello truffles, unwrapped

Method

Step 1

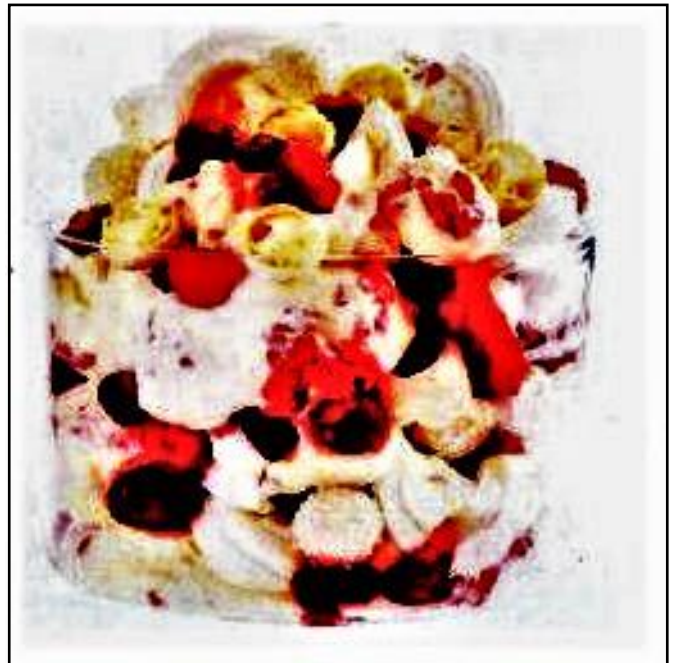
Use electric beaters to beat the cream in a bowl until soft peaks form. Place half the raspberries in a small bowl and crush with a fork. Use a spatula to fold the raspberries and one-quarter of the glace cherries into the cream until just combined. Crumble 4 meringues and 6 Raffaellos over the cream mixture. Use a spatula to fold the meringue and Raffaellos into the cream mixture until just combined.

Step 2

Spoon one-third of the cream mixture into a 2L (8 cup) serving bowl. Scatter over one-third of the remaining raspberries and glace cherries. Crumble over 2 meringues. Scatter over 6 Raffaellos. Add half of the remaining cream mixture then top with half the remaining raspberries and glace cherries. Crumble over 2 meringues and scatter over 6 Raffaellos.

Step 3

Cut remaining meringues and Raffaellos in half. Top Christ-mess with the remaining cream mixture, raspberries, glace cherries, meringues and Raffaellos.



Merry Christmas to you all, Bon Appétit!

If you have a favourite recipe that you have actually made and would want to share with your mates, why don't you send it to us.